Sharp Cheddar Cheese Crackers

Makes: 80 crackers
Prep Time: 15 minutes Bake Time: 15 minutes
Total Time: 1 hour 30 minutes

- 8 ounces sharp Cheddar Cheese, finely shredded
- 1 cup all-purpose flour
- 1 stick unsalted butter, room temperature
- 1 tsp salt
- 1/4 tsp ground black pepper
- 1 tbsp flaky sea salt for topping (I prefer Maldon)

Sift together flour, salt, and black pepper. Set aside.

In a stand mixer, beat together butter and cheese. With mixer on low, beat in flour mixture and continue to beat until dough forms into a ball. Dump dough onto a lightly floured surface and knead a few times to form into a uniform dough ball. Wrap in plastic wrap and place in fridge for about an hour.

Preheat oven to 375°. Line baking sheet with parchment paper. On a lightly floured surface, roll dough out until it is very thin...about a 1/8-inch thickness. Using a small cookie cutter or the top of a spice jar, cut out cracker rounds and place them on a prepared baking sheet. They can be placed close to each other because they won't spread much. Using a fork, prick holes into the top of the crackers and then sprinkle lightly with flaky sea salt.

Place in preheated oven for 12 to 15 minutes until golden brown. Remove from oven and let cool completely. Store in an airtight container for up to 3 days, but are best the day they are baked.