

# Reckless In The Kitchen

## **Cheddar Crackers**

Recipe adapted from Real Simple Magazine

Ingredients:

- 2 c unsalted butter, room temperature
- 4 c grated cheddar cheese
- 4 tsp salt
- 4 tsp pepper
- 1/4 tsp chili powder
- 1/2 tsp paprika
- 4 c all-purpose flour
- 1 c Rice Krispie cereal
- 1/4 c chopped bacon, optional
- 1/4 c chopped jalapeno, optional

Directions:

Start by beating the butter, grated cheese, and spices together using a hand or stand mixer. Once combined add the flour and cereal. If opting to add bacon and/or jalapeno to the crackers toss them in too. Mix for 1-2 minutes on a medium-low speed until the dough starts to come together.

Dump the dough out onto a large sheet of wax paper. Form the dough into a log and roll up in the wax paper. (Square or round? Whatever floats your boat!). Next, put the log of dough into the fridge to chill for 1-2 hours or until firm (or chill the dough in the freezer for 30-40 minutes instead).

After the dough has chilled, preheat the oven to 350 degrees. Unroll the dough from the wax paper and cut into slices that are at least 1/4 inch thick. Place the slices on a parchment-lined baking sheet and bake for 18-20 minutes. The crackers should be a light golden brown color.

Store at room temperature in a sealed container for up to 1 week.