**Cheese Crackers**

Makes about 2 dozen Cheez-It size squares (or a million tiny letters).

3/4 cup flour

1/4 cup whole wheat flour

1/2 teaspoon salt

1/2 cup shredded cheese (hard cheeses work best)

4 tablespoons cold butter

1/3 cup cream

Pinch of pepper

In the bowl of a food processor combine all ingredients but cream.

Pulse to combine, mixture will be very crumbly.

As the food processor is running pour in the cream in a steady stream.

Remove dough from bowl and roll out on a floured surface.

Roll so dough is about 1/8 inch thick. Now cut into small squares or use [cookie cutters](http://www.amazon.com/gp/product/B0000VLP6M/ref%3Das_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B0000VLP6M&linkCode=as2&tag=abeames0f-20) to create shapes.

Bake at 400°F for 12-15 minutes. The crackers will slightly puff as they bake. The small letter crackers only took 11-12 minutes to bake while the squares needed an additional 2-3 minutes. Just keep an eye on them and when the edges are golden brown and crispy looking then you know they are done. For added flavor brush with a little oil and sprinkle with coarse grain sea salt.

Store in an air tight container for up to a week.

http://www.abeautifulmess.com/2012/10/homemade-cheese-crackers.html?cid=6a00d8358081ff69e2017d3ce04a15970c#comment-6a00d8358081ff69e2017d3ce04a15970c