**White Cheddar and Dill Crackers**
adapted from [Mark Bittman, The Minimalist](http://www.nytimes.com/2009/02/04/dining/04mini-web.html)

1 cup all-purpose flour, more as needed
1/2 teaspoon salt
1/2 cup finely grated aged white cheddar cheese
4 tablespoons unsalted butter
1/4 cup half-and-half, more as needed
2 teaspoons dried dill weed, adjust to taste
1 teaspoon onion powder, adjust to taste

Heat oven to 400 degrees.

Line a baking sheet with parchment paper.

Put flour, salt, cheese and butter in bowl of a food processor. Pulse until flour and butter are combined. Add about 1/4 cup half-and-half and let machine run for a bit; continue to add liquid a teaspoon at a time, until mixture holds together but is not sticky.

Roll out dough on a lightly floured surface until 1/8-inch thick (even thinner if you can), adding flour as needed. Transfer sheet of dough to prepared baking sheet. Using a pizza or pastry cutter, cut the dough into squares or rectangles the size you would like your crackers. No need to separate them, just cut all the way through. The edges will be ragged, but still tasty.

Sprinkle evenly with dill and onion powder.

Bake until lightly browned, about 10 minutes. Serve warm or at room temperature. I didn't find them to store very well, but they make a small batch and they are so easy you can just make them fresh each time you want them.

http://arcticgardenstudio.blogspot.com/2011/04/white-cheddar-and-dill-crackers.html