

# Sage and Cheddar Crackers

## Ingredients

1-3/4 c flour

salt and pepper

3 TB minced fresh sage

6 TB very cold unsalted butter, cut in small pieces

1-1/2 c finely grated extra sharp cheddar cheese (about 5 oz)

1/3 c milk

## Directions

In food processor bowl, pulse flour, 1-1/4 tsp. salt, 1/2 tsp pepper and sage to combine. Scatter butter pieces over flour mixture in processor and pulse to cut the butter into the flour until it takes on the texture of fine sand, about 12-30 sec. pulses.

Add the cheese and pulse to combine. With motor running, add milk through feed tube and process just the dough comes together (about 30 sec.-do not over-process).

Transfer dough to work surface, divide in half and roll each half into a log measuring roughly 6" long and 2" wide. Or roll into a flat rectangle 1/8" thick and carefully fold or roll it up

Wrap each log in plastic wrap and refrigerate until very firm, at least 2 hours and up to 3 days.

Set oven rack in middle position and heat the oven to 350°. Line a large baking sheet with parchment or non-stick mat and set aside.

Working with 1 dough log or rolled flat piece at a time, rest at room temp. for about 3 mins. Working quickly, slice dough into 1/4" thick rounds or cut into squares approximately 2"x2", and cut the squares into two triangles. Arrange them about 1/2"

apart on baking sheet and bake until golden brown and center is firm, about 10-14 mins., rotating baking sheet halfway through baking.

Transfer the crackers to a wire rack to cool completely.

PS ~ If you don't like sage, you can leave that out and just make cheddar crackers!

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