

Gluten Free Cheddar Salsa Crackers

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1/4 cup butter (softened)
1/2 cup corn meal (make sure it is 100% corn meal & does NOT contain wheat flour)
1/4 cup rice flour
1 egg yolk
1/4 cup salsa (at room temperature)
1/2 cup cheddar cheese (shredded & at room temperature) (or Colby cheese)
1/2 teaspoon salt
1/4 teaspoon pepper (or to taste)

With an electric mixer - combine the butter, salsa and egg yolk just until mixed. With a wooden spoon stir the corn meal, salt, pepper and rice flour into the butter mixture. Then, knead the cheese into the dough by hand on a clean flat surface until the cheese is blended into the dough (about 5 minutes of kneading).

Cut the dough in half and then Roll out the dough on a floured surface (**Remember - use RICE flour to dust the rolling surface**) - about 1/4 inch thick. Cut the crackers using your favorite cookie cutters (I used my squirrel, snail & porcupine cutters). Keep rolling out the scraps until all of the dough has been used (**NOTE: After rolling the scraps 3 times the dough starts to become very dry & brittle - so I just baked the scraps in whatever shape they were in**).

Repeat with the other half of the dough.

Place each cracker on a parchment paper lined cookie sheet and prick each cracker with a fork to prevent "puffing."

Bake in a preheated 375 degree oven for 10 to 15 minutes (or until desired golden brown color is achieved).

Allow to cool and ENJOY!!