## Gluten Free Cheddar Salsa Crackers

by Angie Ouellette-Tower

http://godsgrowinggarden.blogspot.com/

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!!