



Grain-Free Cheese Crackers

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 2 ½ cups **Otto's Naturals - Cassava Flour**
- ¾ cup olive oil, divided
- 1 teaspoon salt
- 1 cup water
- 1 cup shredded cheddar cheese
- ¼ tsp garlic powder

Instructions

1. Preheat oven to 400°F.
2. In a food processor fitted with a dough blade (or stand mixture with the dough hook), combine the cassava flour, ½ cup olive oil, salt, water, shredded cheddar cheese, and garlic powder. Process until a smooth dough is formed.*
3. Divide dough into 4 equal portions. Roll out one portion on a Silpat with a piece of parchment paper on top until 1/16-inch thick.
4. Using a pizza cutter, cut rows (about 1-inch wide) vertically, and repeat horizontally to create squares. Prick each cracker using a fork (to avoid puffing). Brush crackers with remaining ¼ cup olive oil. If desired, lightly salt the tops of the crackers with coarse salt.
5. Bake in the preheated oven on the middle rack for 6-8 minutes or until lightly brown and crispy. (We suggest turning your rack after the first 4 minutes of baking.)
6. Transfer baked crackers to a cooling rack - they will get crispier as they cool.

***Note:** If the dough is too dry, add more water 1 teaspoon at a time. If it is too wet, add additional cassava flour 1 tablespoon at a time. Don't worry, you cannot over work this dough!

Baking note: Crackers that are thinner will start to brown. Adjust cooking time according to the thickness of your crackers.