Homemade Cheese Crackers

2 cups shredded cheese, any type, cheddar, colby, etc.
4 tbsp. unsalted butter, at room temperature
1 cup flour
2-3 tbsp. milk
Coarse salt for topping

*This recipe requires using a food processor and an oven. BE CAREFUL. Adult supervision is advised.
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Place cheese, butter and flour into a food processor and pulse the mixture until it turns into crumbs.

Slowly add the milk a little at a time until dough forms into a ball.

Divide dough in half and shape into a round disc.

Wrap in plastic wrap and place in the refrigerator for 30 minutes to chill.

While the dough is chilling, preheat oven to 375 degrees F.

Roll out one disc of dough on a lightly floured surface to ⅛” thickness. The dough should be very thin as it will expand as it bakes.
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Use a pizza cutter or knife to cut the dough into 1” squares.

Transfer squares to a baking sheet lined with parchment paper.

Use a toothpick to poke a hole in the center of each cheese square. Make the hole a little larger by wiggling the toothpick in the center.

Sprinkle with coarse salt and bake for 10-15 minutes or until the edges are lightly browned.

Remove from oven and cool on a rack. Store in a glass container (with a lid) at room temperature for up to 2 weeks.