

## Week # 8 4-H Bake a long- Cheese Its

### Ingredients

8– ounces sharp cheddar cheese, grated  
1/4 cup butter, cubed and room temperature  
1 teaspoon kosher salt or ½ teaspoon table salt  
1 cup all-purpose flour  
2 tablespoons cold water

### **Egg Wash**

1 egg  
1 egg yolk  
1 tablespoon water  
flaked sea salt (or kosher) for sprinkling-  
optional

### Instructions

1. In the bowl of your stand mixer fitted with the paddle attachment mix the grated cheese, butter, and salt together on low speed until combined.
2. Add in the flour and then the water and mix until the mixture resembles coarse crumbs. It will be crumbly, but should hold together when squeezed.
3. Divide the mixture in half, forming both halves into a flat disc. Wrap in plastic wrap and refrigerate for 30 minutes.
4. Preheat the oven to 350°F. Line a baking sheet with parchment paper and set aside.
5. Remove one disc from the refrigerator and using a rolling pin on a very lightly floured surface, roll the dough out to 1/8- inch thick. The edges will be jagged, this is normal.
6. Using a pastry wheel or pizza cutter, cut the dough into 1- inch squares. Poke a small hole in the center of each using a toothpick, chop stick or a skewer.
7. **Egg Wash:** In a small bowl whisk together the egg, yolk, and water. Using a pastry brush, brush the dough lightly with the egg wash. Sprinkle lightly with flaked sea salt or kosher salt if desired.
8. Place on the prepared baking sheet and bake for 13-15 minutes, until tops and bottoms are lightly golden, rotating the pan halfway through baking. Cool crackers on the baking sheet and then transfer to a container to serve or store.
9. Repeat with the remaining dough.
10. Store airtight at room temperature for up to 3 days.

