

CHEDDAR AND FENNEL SEED CRACKERS

(from the blog [Lemons & Anchovies](#))

¼ pound (1 stick) unsalted butter, room temperature
3 ounces sharp cheddar cheese (grated with a Microplane)
1 tablespoon + 1 teaspoon fennel seeds
zest of 1 lemon
1 + ¼ cups all-purpose flour
Pinch kosher salt
A pinch or two of freshly ground black pepper

Using a stand mixer with the paddle attachment, cream the butter for about one minute. With the mixer on low-speed, add the cheese, salt, pepper, lemon zest, and fennel seeds just until combined, scraping the sides of the bowl as necessary. With the mixer still in low-speed add the flour, and turn off the mixer once the mixture is in large crumbles, about one minute.

Transfer the dough to a lightly floured surface, press into a ball then roll it into a 9-inch log. Wrap it in plastic wrap and chill for at least 30 minutes before slicing and baking.

When ready to bake, heat your oven to 350°F. Slice the dough into roughly 3/8-thick rounds and lay them on a baking sheet lined with parchment paper. You can sprinkle more fennel seeds on top of the rounds if you wish.

Bake for 20 minutes, rotating the sheet halfway through the cooking time, until very lightly browned. Cool on a wire rack and serve at room temperature. They keep well in an airtight container for a few days. Makes about 24 rounds.