

## CHEDDAR CHEESE CRACKERS

*(inspired by ATK & Fine Cooking magazine)*

1 cup extra-sharp Cheddar cheese, shredded  
1 cup shredded Parmigiano-Reggiano cheese  
1 + 1/2 cups all-purpose flour  
1 tablespoon cornstarch  
1/2 teaspoon salt  
1/4 teaspoon cayenne pepper  
1/4 teaspoon smoked paprika  
8 tablespoons butter, cut in pieces and kept cold  
3 tablespoons water

Process cheddar, flour, cornstarch, salt, cayenne, and paprika in food processor until combined, about 30 seconds. Add butter and process until mixture resembles wet sand, about 20 seconds. Add water and process until dough ball forms, about 10 seconds. Transfer dough to counter and divide in half. Roll each half into 10-inch log, wrap in plastic wrap, and refrigerate until firm, at least 1 hour.

Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 rimmed baking sheets with parchment paper. Unwrap logs and slice into 1/4-inch-thick coins. Place coins on prepared sheets, 1/2 inch apart. Bake until light golden around edges, 22 to 28 minutes, switching and rotating sheets halfway through baking. Let coins cool completely on sheets before serving.