

CHEESE CRACKERS

(from *Haniela's blog*)

- 1 cup all-purpose flour (143grams)
- 1/2 cup Parmesan cheese finely grated
- 1/2 tsp baking ammonia (or baking powder)
- 1/2 tsp salt
- 1/8 tsp ground black pepper
- 1 tsp dry rosemary
- 4 tbsp cold butter, cut into pieces
- 3–4 tbsp cold water
- 1 tbsp kosher salt for topping or sea salt

Heat oven to 400F.

Combine flour, salt, ground black pepper, rosemary, grated parmesan cheese and baking ammonia in the bowl of a food processor. Pulse until combined, Add cubes of cold butter and pulse until coarse mixture forms.

Gradually, while pulsing, pour cold water until the dough starts to form a bowl as you process it. Scrape the dough out of the bowl onto a lightly floured surface, gather it with your hands, and flatten it into a disk. Roll out the dough 1/8 thick between 2 parchment sheets or silicone baking mats. Lightly dust the surface with flour.

Slice the rolled-out dough into about 1-inch wide strips and then cut 1-inch strips perpendicular to the first set of stripes. Slide the baking sheet or silicone mat onto the baking sheet or rimless cookie sheet. Sprinkle with sea salt or kosher salt. If desired, use chopsticks to make two small holes in the center, or make the wholes with a small icing tip.

Bake crackers in the preheated oven for 10–12 minutes until the edges are golden.