

Less than 30 minutes

Makes about 70 biscuits

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 2 cups (250g) grated cheddar cheese
- ½ cup (125g) grated butter
- 1½ cups (225g) flour
- ½ tsp (3ml) salt

Nice to have:

- 2 tsp (10ml) mixed herbs (optional)
- 1 tsp (5ml) paprika (optional)

Method

1. Preheat oven to 180°C.
2. Beat cheese and butter together with an electric mixer until creamy.
3. Add flour, salt and herbs and paprika (if using), and mix until dough comes together (it will still be quite crumbly).
4. Bring dough together to form a ball and knead for a minute, until soft and pliable.
5. Roll out on a lightly floured surface to 5mm thick.
6. Using a cookie cutter, cut dough into your shape of choice.
7. Place on lined baking trays and bake for 12 minutes or until crackers are lightly browned.
8. Set aside to cool and crisp.
9. Store in an airtight container.

[Browse more recipes here.](#)