The Mighty Cheese Cracker

1 These crackers can be made by hand (preferably with a pastry cutter) or with a food processor - I prefer the latter.
Grate the cheese. Add flour, salt and ground chipotle OR poppy seeds into the bowl of your food processor and pulse a couple of times.

2 Cut the cold butter into small cubes and add them to the dry ingredients using the pulse function four or five times until you can spot no butter pieces that are larger than small peas. Add the grated cheese and pulse again until well incorporated. Lastly add 2 to 3 tablespoons of water and pulse again. The dough will start to come together in large lumps. Dump onto the worktop and quickly knead together into a ball, then form into a disc and wrap into foil or cling film. Chill for 30 to 60 minutes.

3 Preheat the oven to 180°C (355°F). Line a baking sheet with parchment paper. Slightly flour the worktop and the dough, then roll out the dough with a rolling pin, about the same thickness as cut- out cookies. Cut out shapes in small, nibbling size using cookie cutters or use a pie cutter to cut the cracker dough into small rectangles and transfer to the baking sheet.

4 Bake on middle level for 11 to 14 minutes or until the crackers have gained a nice golden brown color (don't let them get too brown or they will develop an unpleasant burnt taste). Take crackers out of the oven and let slide onto a wire rack to cool off completely. Store in an airtight container for a couple of days, yet they are best eaten on the day baked.

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Recipe source: own creation

Active time: ~20 min. (plus chilling 30-60 min., baking 11-14 min.)

Ingredients (yields 2 baking trays):

- 125 g bread flour (type 550) plus more for handling
- 1/2 tsp fine sea salt
- choose: 1/4-1/2 tsp ground chipotle chiles OR 2 tbsp poppy seeds
- 50 g cold butter
- 150 g mild Cheddar cheese
- 2-3 tbsp cold water

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