

Cheez Its



INGREDIENTS

- 2 cups all purpose flour
- 16 oz sharp cheddar cheese
- 1 stick butter - cut into pieces
- 1 teaspoon kosher salt
- Pinch of cayenne
- 6 tablespoons ice water

PREPARATION

- Put cheddar cheese in food food processor and pulse until broken into small pieces.
- Add flour, butter, salt, seasoned salt, and cayenne.
- Pulse until the mixture resembles sand.
- Add ice water.
- Pulse until dough comes together.
- Remove dough from food processor.
- Mold dough into a ball.
- Wrap in plastic wrap and refrigerate for at least 1 hour.

- Preheat oven to 350°F
- Line baking sheet with parchment paper.
- Roll dough out using pasta machine until $\frac{1}{4}$ " in thickness
- Using a knife or pizza cutter cut into 1" squares.
- Poke a hole in each square using a wooden spoon.
- Transfer to baking sheet.
- Bake until golden brown - about 15 to 17 minutes.