

*OK yeah it makes no sense to have a recipe for a commercial cheese cracker. But they point out these are incredibly addictive and also that they make great croutons for soups (especially tomato soup), and the ingredients are all things I always have on hand, so why not.*



## Homemade Cheez-Its Recipe

Makes 250 crackers

### Ingredients

#### For the Dough:

- 6 3/4 ounces all-purpose flour (1 1/3 cups; 190g), plus more for dusting
- 2 teaspoons baking powder
- 2 teaspoons sugar
- 1 1/2 teaspoons (6g) Diamond Crystal kosher salt; for table salt, use half as much by volume or use the same weight
- 1 (8-ounce; 227g) block cheddar cheese, preferably sharp and yellow, grated finely (see notes)
- 8 ounces heavy cream (1 cup; 225g)

#### For the Egg Wash:

- 1 large egg
- 1 large egg yolk
- 1/2 ounce water (1 tablespoon; 15g)
- 1/4 teaspoon (1g) Diamond Crystal kosher salt, plus more for sprinkling

### Directions

1. **For the Dough:** Adjust oven rack to middle position and preheat to 375°F (190°C). Whisk flour, baking powder, sugar, and salt together in a medium bowl. Toss cheddar with dry ingredients until well combined. Stir in cream, mixing with a flexible spatula until dough comes together. Transfer to a lightly floured surface, knead until pliable and smooth, then divide in half. On a lightly floured surface, roll each portion into a roughly 15- by 11-inch rectangle, no more than 1/8-inch thick. Transfer each to a parchment-lined half sheet pan, then cut into 1-inch squares using a fluted pastry wheel.
2. **For the Egg Wash:** Whisk egg, yolk, water, and salt together in a small bowl. Brush over prepared dough, then sprinkle with additional salt to taste. Using a bamboo skewer or chopstick, press a small indentation into the center of each dough square. (This is strictly for a Cheez-It look and is therefore optional.) Bake until golden brown, about 24 minutes. Cool to room temperature and enjoy immediately, or store up to 1 month in an airtight container at room temperature.

### Notes

This recipe works well with sharp yellow cheddars, like Tillamook and Cabot, but if you're looking for a change of pace, Manchego works well, too. Use a fine, Parmesan-style grater for the cheese. I love Microplane's fine grater because it's extra wide, making quick work of the cheese.

