



## cheesy cauliflower crackers

- +1 3/4 cups shredded Sharp Cheddar Cheese
- +1 cup all purpose flour
- +1/4 cup **Milne MicroDried® Cauliflower Powder**
- +1 tsp corn starch
- +1/4 tsp salt
- +1/2 tsp garlic powder
- +1/4 tsp onion powder
- +1/4 tsp pepper
- +6 Tbs butter, chilled & cut into 6 pieces
- +4 Tbs cold water

### featured product

**Milne MicroDried® Cauliflower Powder**

- 1) Add cheese, **Milne MicroDried® Cauliflower Powder**, corn starch, and spices together in a food processor and blend until combined, about 10 seconds.
- 2) Add butter and pulse until mixture becomes crumbly and resembles wet sand, about 15 seconds.
- 3) Add water and pulse until mixture comes together and forms a ball. About 10-15 seconds. Do not overmix.
- 4) Remove mixture and place on a lightly floured surface. Separate the dough into two equal sized pieces. Flatten slightly and form each piece into a square. Wrap in plastic wrap or parchment paper, and place in the fridge for at least 45 minutes.
- 5) Preheat oven to 325F. Prepare two large baking sheets with parchment paper.
- 6) Once chilled, roll each square into a thin sheet, approx. 1/8th of an inch. Using a small knife or pastry cutter, trim any rough edges to form a uniform square shape. Cut square into 8 strips, 1" wide, then make 8 horizontal slices 1" wide. Use a skewer or straw to poke a hole in the center of each cracker. Sprinkle with sea salt if desired.
- 7) Transfer squares to prepared baking sheets, keeping them about 1/2" apart. Bake for about 12-16 minutes. The crackers should be golden brown around the edges and on the bottom.
- 8) Remove from oven and let cool completely. Can be stored for up to one week. For best results, **DO NOT** store in a tightly sealed container as the crackers may become soft.