

Homemade Cheez-It Crackers

Enjoy the classic taste of Cheez-Its with this homemade version! Perfect for snacking, these cheesy, crispy crackers are easy to make and irresistible.


30 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 cup sharp cheddar cheese, grated
- 1/4 cup unsalted butter, softened
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon paprika
- 1-2 tablespoons cold water

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a mixing bowl, combine the grated cheddar cheese and softened butter until well blended.
- 3 Add the flour, salt, and paprika to the cheese mixture. Mix until crumbly.
- 4 Gradually add cold water, one tablespoon at a time, until the dough comes together.
- 5 Roll out the dough on a floured surface to about 1/8 inch thickness.
- 6 Cut into small squares (about 1 inch) and place on a baking sheet lined with parchment paper.
- 7 Prick each cracker with a fork for a classic look.
- 8 Bake for 15-20 minutes, or until golden and crispy.
- 9 Let them cool before enjoying your homemade Cheez-Its!