



INSANELY EASY CHEESE & CHIVE CRACKERS

Ingredients

- 1 cup rye flour
- 1 cup wheat flour
- 1 tsp baking powder
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 c butter, cold and diced
- 1 tsp salt
- 3/4 c water
- 3/4 cup freshly chopped herbs (chives, italian oregano, and parsley are great options, but you can also substitute 2 tbsp of your favorite dried herbs if you don't have any fresh.)
- 1/2 shredded parmesan cheese

Directions

- Preheat oven to 375.
- Add all ingredients except water, herbs, and parmesan cheese to food processor and pulse until dough is crumbly.
- Add herbs and pulse to combine.
- Add water, a little at a time until dough that isn't sticky forms (but isn't too dry!)
- Roll dough out on floured surface to 1/8" thickness and cut into shapes.
- Place crackers on parchment lined cookie sheet and sprinkle with parmesan cheese,
- Bake for about 15 minutes or until cheese and crackers are both golden brown.

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