



Yummy Stuff

Cheesy Puffers!

From Tooth's Kitchen to you



- 1/2 cup Grated sharp cheddar cheese
- 1/2 cup Unbleached flour
- 2 Tbsp Margarine or butter
- 1/4 tsp Salt
- Pinch of Paprika
- Pinch of Cayenne
- 2 Tbsp Water

In a medium-sized bowl, mix all ingredients together into a soft dough. On a lightly floured board, roll out dough until it is quite thin. Cut into 2" rounds or other simple shapes with a small biscuit or cookie cutter. Place crackers 1/2 inch apart on ungreased cookie sheet. Brush tops of crackers with a little water. Lightly sprinkle crackers with seasoned salt or freshly ground pepper. Press seasoning gently into crackers. Bake 425°F for 5 minutes or until golden brown.