

HERE FISHY FISHY FISHY (HOMEMADE GOLDFISH CRACKERS)

INGREDIENTS

8 ounces, weight Sharp Cheddar Cheese, Shredded
4 Tablespoons Butter, Cut Into Cubes
1 cup Flour
3/4 teaspoons Salt
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
2 tablespoons fresh parsley, finely chopped
2 Tablespoons Cold Water

DIRECTIONS

Preheat your oven to 350F. Prepare cookie sheets with silpat or parchment paper.

Pulse cheddar, butter, flour, salt, garlic and onion powders and parsley together in the food processor until the dough resembles coarse sand. Pulse in water, 1 tablespoon at a time. Remove dough from the processor, form into a ball and wrap in plastic. Chill for 20 minutes.

Roll out the dough and cut into little fishes. You can use a toothpick to make the eyes and smile if desired. Place on a cookie sheets, about 1/2 inch apart (they don't spread much at all). Bake for about 15 minutes, or until crispy.