

Sourdough Cheese Crackers


Savor the irresistible crunch of sourdough cheese crackers, freshly baked with a select few ingredients. Bursting with rich, cheesy flavor, these crackers are a delightful treat!


Prep Time
15 mins

Cook Time
45 mins



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Ingredients

- 200 grams sourdough discard fed or unfed & brought to room temperature
- 50 grams unsalted butter melted
- 3-5 grams salt (based on preference)
- 5 grams sugar
- 100 grams freshly grated cheddar cheese

Instructions

1. Line a baking sheet with parchment paper and preheat the oven to 325 degrees F. *Tip: to help the parchment paper stay securely on the pan, wet it with some water first.*
2. Add the melted butter to a mixing bowl, then stir in the room-temperature sourdough discard until combined.
3. Next, incorporate the salt, sugar, and cheese into the mixture, stirring until everything is thoroughly combined. The mixture will become thick and sticky in texture.
4. Pour the mixture onto the baking sheet lined with parchment paper and spread it as thinly as possible. A silicone spatula or even an icing spatula works great for this.
5. Place the sourdough cheese crackers in the oven for 6 minutes.
6. At the 6-minute mark, pull the crackers out and make 1-inch cuts using a pizza or pasta cutter. You can adjust the size of the crackers to your liking.
7. I like to poke a hole in the middle of each cracker using a toothpick. This is more for appearance and is completely optional.
8. Return the crackers to the oven and bake for an additional 35-40 minutes to ensure they cook evenly. **Check them every 10-15 minutes.** If the edges begin to over-crisp, I usually remove them, set them aside, and continue baking the rest. A few extra minutes may be needed for the middle crackers.
9. Once the sourdough cheese crackers are done, remove from the oven and allow to cool for 5-10 minutes before enjoying!

How to store sourdough cheese crackers

1. To store sourdough cheese crackers, place them in an airtight container and keep them at room temperature. For best freshness, consume within 1-2 weeks.