# **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!

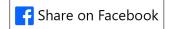
> **Prep Time** Cook Time 15 mins 45 mins

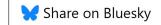
Keyword: sourdough cheese crackers Servings: 60 crackers

# Course: Appetizer, Snack Cuisine: American



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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.

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