

Homemade Goldfish Treats



Spice up your day with some flavorful cheese crackers! Wonderful cheese taste with not a lot of ingredients!

By Daphne Pruitt

Cook: 15 mins

Additional: 20 mins

Total: 45 mins

Prep: 10 mins

Servings: 5

Yield: 5 servings



Ingredients

8 ounces shredded sharp Cheddar cheese

1 cup all-purpose flour

¼ cup butter, cut into cubes

¾ teaspoon salt

2 tablespoons cold water

Directions

Combine Cheddar cheese, flour, butter, and salt in a food processor; pulse until dough is consistency of course sand. Add water, 1 tablespoon at a time, until dough is moistened.

Wrap dough in plastic wrap and refrigerate for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

Roll dough onto a lightly floured work surface and cut into desired shapes using a cookie cutter. If you choose to use a fish cut-out, use a toothpick to make faces. Arrange shapes on the prepared baking sheet.

Bake in the preheated oven until golden brown and crispy, 15 to 16 minutes.

Nutrition Facts

Per Serving: 355 calories; protein 14g; carbohydrates 19.7g; fat 24.5g; cholesterol 72mg; sodium 696.6mg.