

# [ArmadilloPepper.com](http://ArmadilloPepper.com)

## Cheddar Crackers Recipe

Yield: 6 servings

1/2 c Butter Or Margarine  
1 1/2 c Unbleached Flour; Sifted  
1/2 t Salt  
1 t Baking Powder  
1 ds Cayenne Pepper  
2 c Cheddar; Extra Sharp, \*

\* The Extra Sharp Cheddar Cheese should be finely grated.

Stir the dry ingredients into a bowl and then cut in the butter to resemble cornmeal. Blend in the cheddar cheese with a fork until well blended. Mix in the remaining ingredients and shape into 1 1/2 to 2-inch rolls. Chill for 30 to 40 minutes in the refrigerator and then slice each roll into slices about 1/4-inch thick. Bake on an ungreased cookie sheet at 400 degrees F for about 10 minutes. Remove from cookie sheet and let cool. Store the cooled crackers in airtight containers in a cool place. They will keep for several weeks this way and if you freeze them, they will last indefinitely.

*Recipe via Meal-Master (tm) v8.05*