

## **Chipotle Cheddar Crackers (Ina Garten)**

From Anne Callery

¼ lb. (1 stick) unsalted butter, at room temperature  
½ lb. aged Cheddar, such as Grafton 2-year, grated  
1 cup plus 2 Tbsp. all-purpose flour  
½ tsp. ground chipotle powder  
Kosher salt  
Flaked sea salt, such as Maldon

In the bowl of an electric mixer fitted with the paddle attachment, place ¼ lb. (1 stick) unsalted butter, at room temperature, ½ lb. aged Cheddar, grated, 1 cup plus 2 Tbsp. all-purpose flour, ½ tsp. ground chipotle powder, and 1 tsp. kosher salt. Add 1½ Tbsp. water and mix on low speed to combine the ingredients. Turn the mixer to medium and beat for 30 seconds, until the ingredients come together in big clumps.

Transfer the dough to a lightly floured cutting board and roll it into a log 12" long by 1½" wide. Wrap in plastic and refrigerate for at least 1 hour. (You can refrigerate the dough for several days or freeze it for up to 4 months.)

When ready to bake, preheat the oven to 350°.

Line two sheet pans with parchment paper. Slice the dough 1/4" thick and place the rounds 1" apart on the parchment paper. Sprinkle with flaked sea salt and bake for 15 to 17 minutes, until golden brown. Cool on the sheet pans or a baking rack and serve at room temperature.