GF Paprika Cheddar Crackers

375 degrees

1c Bob’s Red Mill GF flour

½t paprika

½t salt

1c shredded cheddar

¼c butter

4T milk

In a food processor pulse flour, paprika and salt. Add cheese and butter pulsing until crumbly. With machine running slowly add milk. Pour mixture into a gallon sized baggie, and shape into a flat disk. Chill for 40min. Take a ¼c at a time and shape into a ball and roll out between 2 pieces of parchment paper. Roll to 1/8” thick and cut into 2” squares. Place on parchment lined baking sheet and pierce each cracker with a fork a few times. Brush with water and sprinkle with salt.

Bake 12-14min. Cool and store in an air tight container.