

Hot Momma Cheese Rounds

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INGREDIENTS

- 1 Cup Baby Bel Cheese, shredded
- $\frac{3}{4}$ Cup AP Flour
- $\frac{1}{4}$ Cup + 1 Tbsp Butter, diced
- 1 tsp Sea Salt
- 1-2 tsp Hot Momma Seasoning, any flavor
- 2-3 Tbsp Water, ice cold

DIRECTIONS

In a food processor, add cheese, flour, butter, salt and seasoning. Pulse to combine and crumble. Pour in 1 Tbsp ice cold water. Pulse 3-4 times. Add another Tbsp and repeat process. You want a rough dough. If it hasn't happened, add a tsp more of water until doughy. Place dough onto floured surface and knead into a ball. Cut ball in half. Place onto 2 sheets of parchment paper. Roll each ball out to $\frac{1}{4}$ " - $\frac{1}{2}$ " rectangle. The thinner the dough, the crispier the cracker.

Place into 2 baking sheets. Refrigerate for half hour. Preheat oven 350*. Using a small biscuit cutter, make round shapes (or slice with a pizza cutter into squares). Poke a hole in the middle of each with a toothpick to allow steam to escape. Sprinkle some additional sea salt and/or seasonings if desired. Bake 11-15 minutes until edges begin to brown. Baking time will depend on thickness. Transfer to cooling rack. Ac-salsa-rize!