

Betty's Crisp Cheese Shorties



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In this video, Betty demonstrates how to make Cheese Shorties. These are savory cheese crackers that may be used as a snack or as an accompaniment to a dip or salad.

Ingredients:

½ cup butter, softened
8 ounces finely shredded Cheddar cheese
1 cup self-rising flour (You may use all-purpose flour.)
¼ teaspoon garlic powder
cooking oil spray

Use an electric mixer to beat together ½ cup softened butter and 8 ounces shredded Cheddar cheese. Add 1 cup self-rising flour and ¼ teaspoon garlic powder and mix thoroughly. I used my electric mixer for all of the mixing. Form dough into a ball and place in on a clean, smooth surface. Roll the dough into a log that is about 1 inch in diameter. Chill or freeze. To prepare for baking, cut log into 1/3-inch slices. Place on a shallow baking pan that is lined with parchment paper and sprayed with cooking oil spray. Place slices about 1 inch apart. Bake at 400 degrees (F) for 8 to 10 minutes. Remove from baking pan and place on cooling rack to cool. When cool, transfer crackers to a nice serving plate. This recipe will make approximately 2 dozen cookies. These taste wonderful alone, but also pair with dishes like soups and salads. Enjoy!!! --Betty :)