

These Sourdough Cheddar Crackers Hit All the Right Notes

Savory Sourdough Sonata Crackers - A Crispy Overture of Cheddar & Spice Delight!



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1/2 cup sourdough discard (unfed)
- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon paprika (or smoked paprika for deeper flavor)
- 1/2 teaspoon garlic powder (optional)
- 3 tablespoons unsalted butter, cold and cubed
- 1/2 cup shredded sharp cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1-2 tablespoons cold water, if needed

DIRECTIONS

- 1. Make the Dough:** In a medium bowl, whisk together flour, salt, paprika, and garlic powder. Add the cold, cubed butter and blend with a pastry cutter or fork until the texture is crumbly. Stir in the cheddar and Parmesan cheeses. Add the sourdough discard and stir to form a dough. If it's too dry, add cold water one tablespoon at a time.
- 2. Chill the Dough:** Shape the dough into a flat disk, wrap in plastic, and refrigerate for 30 minutes. This helps relax the gluten and firm up the butter for flakier crackers.
- 3. Roll and Cut:** Preheat oven to 350°F (175°C). Roll the dough out on a floured surface to about 1/8-inch thickness. Cut into squares, rectangles, or use cookie cutters for fun shapes. Transfer to a parchment-lined baking sheet and poke with a fork to prevent puffing.
- 4. Bake to Golden Perfection:** Bake for 12-15 minutes, or until the edges are golden and the crackers are crisp. Rotate the pan halfway through for even baking.
- 5. Cool and Enjoy:** Let crackers cool completely on a wire rack. Enjoy on their own or paired with dips, cheese boards, or a glass of wine.

TIPS FOR SUCCESS

Use cold butter and don't overwork the dough-this ensures flaky layers.

Roll the dough thinner and bake a few extra minutes.

Store in an airtight container to keep them crisp for up to 5 days.

Re-crisp in the oven at 300°F for a few minutes.

