

Southern Cheese Crackers - Crispy, Buttery, and Irresistible!

Southern Cheese Crackers - Buttery, Spicy, and Totally Addictive



OVEN
375°F

TIME
3 min

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INGREDIENTS

2 cups freshly shredded sharp cheddar cheese
8 tablespoons salted butter, softened
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon cayenne pepper
... teaspoon freshly ground black pepper
 $\frac{1}{8}$ teaspoon garlic powder
 $\frac{1}{2}$ cup finely chopped pecans
 $\frac{1}{2}$ cups all-purpose flour

DIRECTIONS

1. Cream the Cheese and Butter: In a large mixing bowl, beat the shredded cheddar and softened butter until light and fluffy (about 3 minutes).
2. Spice It Up: Mix in the salt, cayenne, black pepper, and garlic powder until everything is evenly combined.
3. Add Flour and Pecans: Gradually stir in the flour, about $\frac{1}{2}$ cup at a time.
4. Fold in the pecans last. If the dough is too crumbly, add a tablespoon of ice water to help it come together.
5. Shape and Chill: Divide the dough in half and shape each portion into a log.
6. Wrap in parchment paper or plastic wrap and chill for 30 minutes to firm up.
7. Slice and Bake: Preheat your oven to 375°F (190°C) and line baking sheets with parchment paper.
8. Slice the logs into thin rounds and place on the sheets.
9. Bake for 15 minutes, or until edges are golden.
10. Cool and Serve: Let the crackers cool on a rack to crisp up completely. Try not to eat them all in one go!

SWAPS & NOTES

and Swaps Cheddar : Use sharp or extra-sharp for max flavor.
Butter : Salted is preferred here, but unsalted with an added pinch of salt is fine.

Cayenne : Adjust to taste or substitute with smoked paprika for less heat.

Pecans : Optional, but they add a wonderful Southern twist and nutty crunch.

TIPS FOR SUCCESS

Use freshly grated cheese -it melts and binds better than pre-shredded.

Chill time matters for firm slices and a better texture.

Slice thin for extra crispness or a bit thicker if you like a chewier bite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-cheese-crackers-crispy-buttery-and-irresistible/>