

A Sharp Cheddar Twist on the Classic Homemade Cracker-And the Best Use for Extra Sourdough Starter

Sourdough Discard Cheese Crackers



OVEN
350°F

TIME
15 mins

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INGREDIENTS

- 1 cup sourdough discard (unfed is totally fine)
- 1 1/2 cups shredded sharp cheddar cheese
- 2 tbsp unsalted butter, softened
- 1/2 tsp salt
- 1/2 tsp garlic powder (optional-but highly recommended)
- 1/2 cup all-purpose flour (plus more for rolling)
- 1/2 tsp baking powder

DIRECTIONS

- 1.** Preheat and Prep: I preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper-a must for even baking and easy cleanup.
- 2.** Make the Dough: In a food processor (or a large mixing bowl if I'm working by hand), I combine the:
- 3.** Sourdough discard
- 4.** Shredded cheddar
- 5.** Butter
- 6.** Salt and garlic powder
- 7.** Flour and baking powder
- 8.** I pulse (or stir) just until the mixture forms a slightly sticky dough. If it's too wet, I add a tablespoon or two of flour until it holds together but is still pliable.
- 9.** Roll It Out: I flour a clean surface and roll the dough out to about 1/8 -inch thickness. This is key-thinner dough means crispier crackers. I aim for even thickness so they bake consistently.
- 10.** Cut the Crackers: Using a sharp knife, pizza cutter, or small cookie cutter, I cut the dough into 1-inch squares (or any fun shape I'm feeling that day). I like to prick the center of each square with a fork or skewer-it helps them bake flat and gives them that classic cracker look.
- 11.** Bake Until Golden: I transfer the pieces to the lined baking sheet, spacing them just slightly apart (they don't spread much). I bake for 15-18 minutes, until the edges are golden brown and the crackers are firm.

12. If I want them extra crisp, I turn the oven off and let them sit inside for 5 more minutes with the door slightly open.
13. Cool and Crunch: I let the crackers cool completely on the baking sheet or a wire rack. They'll crisp up even more as they cool-and trust me, the wait is worth it.

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

Original recipe: <https://chefmaniac.com/a-sharp-cheddar-twist-on-the-classic-homemade-cracker-and-the-best-use-for-extra-sourdough-starter/>