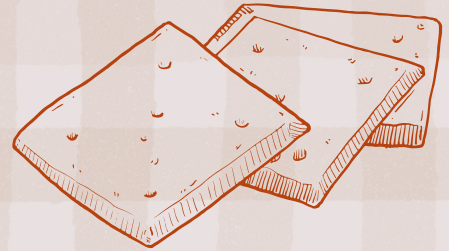


SOURDOUGH DISCARD CHEDDAR CRACKERS

Ingredients:

- 1 cup flour (all purpose)
- 2 tablespoons of butter
- 3/4 cup shredded cheddar cheese of your choice
- 3/4 cup sourdough discard
- Go light or salty — totally up to you



Instructions:

- get you some parchment paper on a baking sheet and preheat oven to 375
- toss the flour and butter in a bowl and use your hands to squish it together until it's crumbly
- add the sourdough starter and mix in
- dump in the cheese, then knead the dough together into a ball — trust me a spoon won't do it for this haha
- once in a dough ball, put on parchment, sprinkle flour on parchment and on a rolling pin (tip- this [Joseph Joseph rolling pin](#) is the best because you can adjust it to be the exact amount of thickness all throughout the dough and it's perfect for making something like crackers because you can go thin
- once dough is all rolled out, cut out your squares (I use this [pastry wheel](#))
- bake 10-12 min or until level of crispy you want
- for storage - can use an air tight container or I put them in a bowl and store in [my bread box](#) for up to two days (if they make it that long)

*find all of my sourdough faves here: [sourdough essentials](#)
as an amazon associate, I earn from qualifying purchases*