

Italian Cheese Crackers



1 package Yumree Yumree Dreamees mix
1 teaspoon Italian seasoning
1/8 teaspoon garlic powder
2 1/2 tablespoons butter, cold
1/2 cup shredded Mozzarella cheese
1/3 cup milk

In a large bowl, combine Yumree Yumree Dreamees mix, Italian seasoning, and garlic powder. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Toss and coat cheese thoroughly with dry ingredients. Stir in milk; mix well until dough is moist. Dough will not be overly moist, continue mixing until thoroughly blended. Form into a ball.

Using the [Rolling Mix](#) suggestion, roll dough on a lightly floured surface to 1/4 inch thickness, forming a 12-inch square. Use a silicone rolling pin. Cut square in half; cut each half into 1/2 inch strips. Place crackers on lightly greased baking sheets.

Bake at 425 degrees for 5 to 6 minutes, or until edges are lightly browned. Turn off oven; open oven door for about 5 seconds to allow some heat to escape; close oven door; and leave crackers in oven for an additional 3 minutes. Reheat oven; bake and repeat for remaining unbaked crackers. Remove crackers from baking sheet, and cool on a wire rack.

Makes about 48 crackers