

Nacho Cheese Crackers



1 package Yumree Yumree Dreamees mix
1/4 teaspoon dried cilantro
1/4 teaspoon chili powder
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
1/8 teaspoon ground cumin
Dash ground cayenne pepper
2 1/2 tablespoons butter, cold
1/4 cup shredded Colby-Jack cheese
1/4 cup shredded Asiago cheese
1/3 cup milk

In a large bowl, combine Yumree Yumree Dreamees mix, cilantro, chili powder, garlic powder, onion powder, cumin, and cayenne pepper. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Toss and coat cheeses thoroughly with dry ingredients. Add 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 using a silicone rolling pin. Cut into 1 1/2 to 2 inch squares. 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 24 two-inch square crackers

Cook's Note: To make the appetizers depicted in the photo, top crackers with either sliced Cheddar cheese or refried beans. Add salsa and serve. Personalize your crackers; garnish with sour cream, sliced jalapeno peppers, shredded cheese, or other toppings.

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