

Pepper Jack's Crackers



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

In a large bowl, combine Yumree Yumree Dreamees mix, cilantro, garlic powder, chili powder, onion powder, cayenne pepper, and paprika. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Toss and coat cheeses thoroughly with dry ingredients. Add milk to dry ingredients; 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 a lightly greased baking sheet.

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 2 minutes. Remove baking sheet from oven, sprinkle tops of crackers with remaining Pepper Jack cheese, and return baking sheet to 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: For a super spicy version, substitute Pepper Jack cheese with Habanero Jack cheese.

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