

## Soup Crackers



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1 package Yumee Yumee Dreamees mix  
2 1/2 tablespoons butter or margarine, cold  
1/3 cup milk or 1/2 cup rice milk

**In a large bowl**, cut butter into Yumee Yumee Dreamees mix until dry ingredients resemble coarse crumbs. 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 with a floured 3/4 inch cookie cutter. Do not reroll scraps. Place crackers on lightly greased baking sheets.

**Bake** at 400 degrees for 3 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 5 minutes. Reheat oven; bake and repeat for remaining unbaked crackers. Remove crackers from baking sheet, and cool on a wire rack.

**Cook's Note:** Do not discard scraps. Place scraps on a lightly greased baking sheet. Bake for 2 minutes. Turn off oven; open oven door for about 5 seconds to allow some heat to escape; close oven door; and leave scraps in oven for an additional 5 minutes. Remove scraps from baking sheet, and cool on a wire rack. Process cooled and baked scraps in a food processor and use for breading.