

Vegetable Crackers



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1 package Yumee Yumee Dreamees mix
2 teaspoons dried chives
1/4 teaspoon dried cilantro
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
Dash ground cayenne pepper
2 1/2 tablespoons butter, cold
1/2 cup shredded Colby-Jack cheese
1 vegetable bouillon cube or 1 teaspoon concentrated vegetable base
2 tablespoons hot water
Milk

In a large bowl, combine Yumee Yumee Dreamees mix, chives, cilantro, garlic powder, onion powder, and cayenne pepper. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Toss and coat cheese thoroughly with dry ingredients.

In a small bowl, combine bouillon cube and water. Mix and stir until bouillon cube is dissolved. Add milk to equal 1/3 cup. Stir liquids into dry ingredients. Mix 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 to 1 1/2 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 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 75 one-inch square crackers

