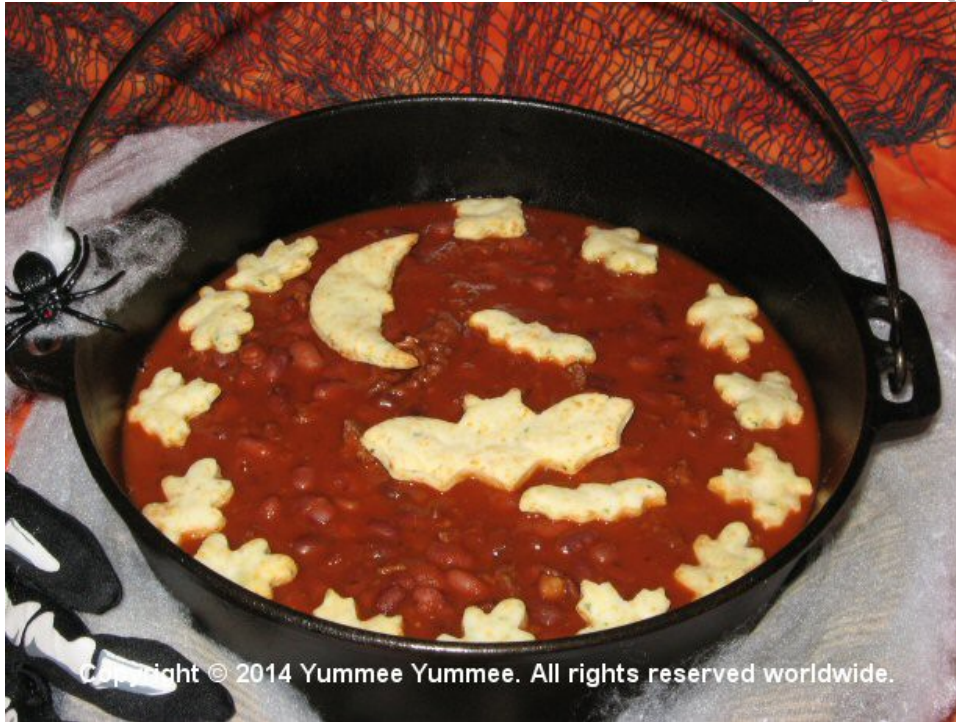


Cheddar Cheese Crackers



1 package Yumree Yumree Dreamees mix
1/2 teaspoon dried cilantro
1/8 teaspoon garlic powder
2 1/2 tablespoons butter, cold
1/2 cup shredded Cheddar cheese
1/3 cup milk

In a large bowl, combine Yumree Yumree Dreamees mix, cilantro, 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 using a silicone rolling pin. Cut into 1 to 1 1/2 inch squares, or use cookie cutters to make festive shapes. 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

Cook's Note: Make Witch's Brew, or Chili, for your little goblins. Visit Yumree Yumree's website for your free Witch's Brew recipe, available on the Free and Fun page.