

Chicken-Flavored “Chickees” Crackers



Copyright © 2014 Yumree Yumree. All rights reserved worldwide.

1 package Yumree Yumree Dreamees mix
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 chicken bouillon cube or 1 teaspoon concentrated chicken base
2 tablespoons hot water
Milk

In a large bowl, combine Yumree Yumree Dreamees mix, 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 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 75 one-inch square crackers



Copyright © 2014 Yumee Yumee. All rights reserved worldwide.

Healthy gluten-free – Chickees crackers, dips, carrots, and cheeses

Yumee