

# Homemade Cheez Its

By Maria Arnold

Cheesy, crispy, and salty, these homemade Cheez-Its taste just like the real thing. They're super easy to make with just 5 ingredients and a super simple process.

American

homemade cheez its

cheddar crackers



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PREP	COOK	TOTAL	SERVINGS
<b>5 min</b>	<b>20 min</b>	<b>25 min</b>	<b>150</b>

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## Ingredients

- **8 ounces** sharp cheddar cheese (shredded)
- **1 cup** all purpose flour
- **1/2 tsp** salt (plus more for topping)
- **1/4 cup** unsalted butter (cubed)
- **2 tablespoons** whole milk (cold)

## Instructions

1. Preheat oven to 325°F and line 2 baking sheets with parchment paper.
2. Add the cheese, flour and salt to a food processor and pulse several times. Add in the butter and pulse a few more times, until the dough is crumbly.

3. Add in the milk, then pulse several more times. The dough won't come together in a ball, but it should come together when you press it between two fingers.
4. Transfer to a lightly floured surface. Roll into a large rectangle, rolling as thinly as possible. We go even thinner than 1/8-inch as they puff up quite a bit when baking.
5. Using a knife, pizza cutter or fluted pastry wheel, slice into 1-inch squares. Use the flat end of a skewer to poke a hole all the way through each cracker. Transfer to sheet pans and sprinkle with more salt.
6. Bake for 17-20 minutes, until deep golden brown on the bottom of each cracker. If they are too light, they won't have much crisp. Let cool completely before enjoying!