

# 4-INGREDIENT HOMEMADE GOLDFISH CRACKERS



10 mins  
PREP TIME



15 min  
COOK TIME

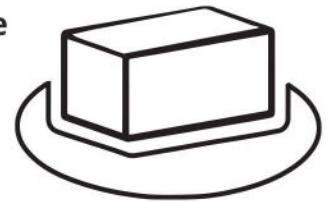


40  
CRACKERS



## INGREDIENTS

- 2 cups (10 oz/282 g) all-purpose flour
- 1 stick (4 oz/115 g) cold unsalted butter, cubed
- 2  $\frac{2}{3}$  cups (8 oz/225 g) grated sharp cheddar cheese
- 3-4 tablespoons water







## INSTRUCTIONS

- 1** In a food processor, pulse the flour, butter, and cheese together until the mixture resembles coarse meal.
- 2** Pulse in the water, one tablespoon at a time, and only enough so that the dough forms a ball.
- 3** Remove, wrap in plastic, and chill for 20 minutes or up to 24 hours.
- 4** Roll the dough out on a lightly floured surface 1/8-inch thick. Rolling the dough thin will give you crispy crackers.

# INSTRUCTIONS

- 5 Using a 3-inch Goldfish Cookie cutter or another cutter, cut out as many crackers as you can.
- 6 Place on a lined cookie sheet and use a toothpick to make an indentation for the eye and the mouth of the fish.
- 7 Bake at 350°F (180°C) for roughly 15-20 minutes, until golden and crisp.
- 8 Store cooled cookies in an airtight container at room temperature for up to 3 days. You can also cut out the dough, freeze the raw goldfish and bake them off in small batches when you want them.

# BOLD BAKER TIPS

-  To add more whole wheat, substitute 1 cup of white flour for 1 cup whole wheat flour.
-  Use any mix of hard cheese for these crackers.
-  Make the dough and wrap it in cling wrap. Then you can freeze it or keep it in the fridge for up to 1 day.
-  Use any cookie cutter you like or use a knife with help from an adult to cut the shape of a fish.

