



Tillamook “Shortbread”

These are addictive, buttery and oh so good. Great with tomato soup, as an appetizer, or as a snack.

1 1/2 cups all purpose flour

1 teaspoon salt

8 oz room temperature, unsalted butter

2 cups grated white cheddar, like Tillamook Vintage White Cheddar

¼ teaspoon thyme

Preheat the oven to 325°F.

In a food processor, combine the flour thyme and salt. Pulse well to combine. Add the butter and cheddar cheese and pulse until combined but not blended, about 10 times- you want to see big lumps of butter and cheese (just like making shortbread).

Turn the mixture butter, cheese onto a lightly floured surface and use your hands to bring the dough together to form a shaggy ball. Wrap in cling film and refrigerate 15 minutes.

Roll the dough into a thin sheet. Using a sharp knife or pizza cutter, cut the crackers to desired size. (You can also use a cookie cutter for fun shapes).

Place the crackers on a silpat mat and bake for about 10 minutes until crackers are golden. Cool on a wire rack.