Marshall's HAUTE SAUCE

Habanero Carrot Curry Cheese Crackers

Ingredients

2 tbsp. Habanero Carrot Curry Sauce
2 cups grated extra sharp cheddar cheese
1 cup flour
3 tbsp. almond milk
Pinch of salt and pepper

Instructions

- Preheat oven to 375°, use nonstick mats or baking sheets lined with parchment paper.
- In a food processor, add the Habanero Carrot Curry Sauce, extra sharp cheddar, flour, salt, pepper, and butter.
- Pulse the mixture until it becomes coarse crumbs.
- Add the almond milk one tablespoon at a time until the crumbs become one mass.
- Split the dough into 2 parts and put them in the fridge for 30 minutes.
- Roll out one part of the dough on a lightly floured surface until it is about ⅛" thick.
- Cut the dough into squares and poke each square 1 time in the center to keep it from becoming a pillow in the oven.
- Move those crackers to the baking sheets and repeat with the other half of the dough.
- Bake for 12-15 minutes or until golden on the edges.
- Remove from oven and let cool.