

# Gluten Free Cheese Crackers

A Tasty Recipe From [ThePeacefulMom.com](http://ThePeacefulMom.com)

## INGREDIENTS

- 1 package [Chebe Gluten Free All Purpose Bread Mix](#)
- 1 teaspoon sea salt
- 1/2 teaspoon garlic salt
- 1/2 cup grated cheddar cheese
- 1/4 cup fresh grated parmesan–NOT the stuff in the can (optional)
- 2 eggs beaten
- 2 tablespoons extra virgin olive oil
- 3-5 tablespoons water

## INSTRUCTIONS

1. Preheat oven to 375° F.
2. Mix together in a large bowl Chebe Mix, sea salt, garlic salt and grated cheese.
3. In a separate bowl, mix the eggs and olive oil.
4. Add the egg and olive oil mixture to the dry ingredients and mix well.
5. Add 3 tablespoons of water to the mixture while continuing to mix.
6. Place the dough on the counter or a cutting board. It will be moist but crumbly.
7. Knead for a minimum of 5 minutes until you can form the dough into a smooth ball.
8. Divide the dough into four equal parts.
9. Place one dough portion between two sheets of wax paper and using a rolling pin, flatten the dough to 1/16 inch thickness.
10. Carefully remove the top layer of wax paper.
11. Using the wax paper underneath the dough, lift the dough and carefully turn it onto a lightly greased baking pan. Remove wax paper.
12. Using a cookie cutter, cut dough into desired shape and remove excess dough from the pan. (Excess dough can be re-rolled to form more crackers.)
13. Repeat with remaining dough portions.
14. Bake 10-12 minutes, but watch carefully the last few minutes because they burn easily.

You can purchase [Chebe Gluten Free All Purpose Bread Mix here](#) on Amazon.