



# Cooking in the Kitchen at Olums

**Molly Morgan** *RD, CDN, CSSD*  
*Delicious Recipes  
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## Cheddar Garlic Walnut Crackers

Serves 9

### Ingredients:

- 1 cup sharp cheddar cheese, shredded
- ⅓ cup flour
- ⅓ cup whole wheat flour
- ⅓ cup almond flour
- 3 tablespoons extra virgin olive oil
- 1 ½ - 3 tablespoons ice water
- ¾ teaspoon garlic salt
- ½ cup walnuts

### Directions:

1. Preheat oven to 375° F and prepare 2 baking sheets with parchment paper.
2. To make the cracker dough: combine cheese, flours, olive oil, 1 ½ tablespoons water, and garlic salt in a food processor. Pulse the mixture until it sticks together and is well combined. If the mixture feels dry, add more water.
3. Then add the walnuts and pulse the mixture, until the walnuts are finely chopped.
4. Transfer the dough to a bowl and cover and refrigerate for at least 1 hour.
5. Roll the dough out on a floured cutting board to a thickness of ⅛-inch. Then cut into ¾-inch squares and place on the prepared baking sheets. Poke a hole in the center of each cracker with a toothpick.
6. Bake for 10 – 12 minutes or until crackers are lightly browned around the edges.