Savory cheddar oat crackers for an afternoon break

Cracker thickness and cooling card • Free, no signup or purchase.

Make the dough

Mix 1 cup oat flour, 1/2 cup finely grated cheddar, 2 tablespoons softened butter and 2 tablespoons water. Add extra water a teaspoon at a time only until it holds together.

Roll and bake

Roll between parchment to about 1/8 inch, cut into small squares and prick with a fork. Bake at 350°F for roughly 12–18 minutes until edges are lightly golden, checking early.

Cool and assess

Cool fully on a rack before placing in a dry food-safe container. Texture varies with flour and cheese. Identify milk and any gluten cross-contact; no shelf-stability claim is made.

Important

Use the serving-layout worksheet alongside your chosen published recipe. Check ingredients and allergens. Refrigerate perishable food promptly; for transport without refrigeration use an insulated bag and at least two cold sources. Follow the current food-safety source below. No shelf-life or health benefit is established.

FIGURENOOK / YOUR PROJECT WORKSHEET

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Batch date / time

Ingredient amounts or substitutions

Allergens to identify

Portions / container sizes

Refrigeration / transport plan

What to change next time

LAYOUT / SPACING PRACTICE