Cheesy Bunny Nibbles (Homemade "Gold Fish" Crackers)

These tasty little nibble are delicious, easy to make and a nice break from all the sweet treats at Easter. We used an aluminum soda



can to make our own carrot shaped cookie cutter but you can make these savory little crackers into any shape. Serve them warm from the oven with a bowl of crunchy apple slices for a delicious snack. Find more tasty recipes, crafts and activities for kids at: www.kidfunideas.com

Ingredients:

- 8oz of grated sharp cheddar cheese
- 1oz of grated parmesan cheese
- 4 Tablespoons of butter in cubes
- 1 Cup of all-purpose flour
- ¼ teaspoon salt
- 1/8 teaspoon garlic powder
- Optional: dash cayenne pepper (this is spicy so only use for those who like it spicy)
- 2 Tablespoons cold water
- Plastic wrap & Parchment paper

How to make it:

Combine all ingredients in the bowl of a food processor and pulse until the ingredients come together and look like sand. With the processor on, pour in 2 tablespoons of cold water. Dump the mixture out onto some plastic wrap and form it into a round disk. Put it into the refrigerator to chill for around 30 minutes.







Cover a large cutting board with plastic wrap and place the dough on top of the plastic wrap. Place a second piece of plastic wrap on top of the dough and use a rolling pin to roll your



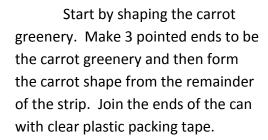


dough flat – around ¼" thin. The thinner your cracker, the crispier it will be.

Dip your cookie cutter in flour and cut out your shapes. Place them on a parchment lined cookie sheet. If you are using a carrot shaped cookie cutter you can take a small paint brush and paint the end of your carrots green to look more like carrots. Bake in the oven at 350 degrees until golden (approximately 15 minutes). Remove from the oven and allow to cool.

To make the carrot cookie cutter:

Have an adult use some utility scissors and remove the top of an aluminum soda can. Use caution because the edges will be sharp. Cut down the center of the can and then remove the bottom of the can. Cut a 1" strip from the can.











To use the cutter, dip in flour and then gently press into the dough.