

# Veggie Crackers

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Makes 3 Cups

## Ingredients

2 C all purpose flour  
1/2 C butter  
1 t salt  
3/4 t garlic powder  
3/4 C cold water  
1 C cheddar cheese,  
shredded  
2 carrots, finely shredded  
1 C grated parmesan  
2 C spinach, frozen  
1 C swiss cheese, grated  
1/2 C beet puree

## Instructions

1. Preheat oven to 375 degrees.
2. Cut butter into small pieces.
3. Spinach: Purée spinach, grate parmesan; set aside.  
Carrot: Shred carrot and cheddar cheese; set aside.  
Beet: Grate swiss cheese, puree beets; set aside.
4. In three separate bowls, follow the recipe requirements for each type of cracker.
5. Stir in water to each bowl, a tablespoon at a time, until dough comes together, like making pie crust.
6. Wrap doughs in plastic wrap and refrigerate.
7. Place dough between 2 floured pieces of parchment paper and roll until 1/8" thick. With a pizza cutter, cut into 1" squares or desired shapes.
8. Bake for 15-20 minutes, or until crackers turn light brown. Let cool and serve.
9. Serve, Savor, Enjoy!