

## **Parmesan Bacon Crackers**

<http://userealbutter.com/2010/10/04/parmesan-bacon-crackers-recipe/>

*adapted from [The New York Times](#)*

1 cup flour

1/2 tsp salt

1/2 cup fresh Parmesan cheese, grated

4 slices bacon, cooked and finely crumbled

4 tbsps unsalted butter

1/4 cup cream (plus a little more in case the dough isn't moist enough)

coarse salt (I sprinkled with Parmesan cheese)

Oven: 400°F. Line a baking sheet with parchment paper and set aside. Place flour, salt, cheese, bacon, and butter in food processor. Pulse until everything is just combined. Pour the cream into the food processor and pulse to combine. Add more cream a teaspoon at a time until the dough holds together but isn't wet and sticky. Roll the dough out between two sheets of parchment paper (or wax paper or plastic wrap) until it is 1/2-inch thick or thinner if you prefer. Peel one sheet of paper or wrap from one side and place the dough on the prepared baking sheet. Peel the remaining sheet of paper or wrap. Score the dough with something sharp (knife, pizza cutter, etc.). Sprinkle with salt or whatever tickles your fancy. Bake for 10 minutes or until golden. Serves 4-8.