

diy cheese crackers

ingredients

- 8-oz block  sharp cheddar cheese
- $\frac{1}{4}$ cup  butter
- 1 cup  all-purpose flour
- $\frac{1}{2}$ tsp  salt
- 2 tbsp  cold water

instructions



1. Grate the cheese.
2. In a food processor, pulse the grated cheese, butter, flour and salt until the mixture resembles a coarse sand. Add the water and pulse until a dough forms.
4. Press the dough into a disk, cover with plastic wrap and chill for 1 hour.
5. Roll out the dough on a floured surface and cut into squares. Poke a hole in each square with a toothpick.
6. Place on a baking sheet and bake at 350°F for 14-16 minutes, until golden.

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no-bake energy balls

ingredients

- 1 $\frac{1}{2}$ cups  rolled oats
- $\frac{1}{2}$ cup  nut or seed butter
- $\frac{1}{3}$ cup  maple syrup
- $\frac{1}{3}$ cup  mini chocolate chips

instructions

1. Add all the ingredients to a bowl.
2. Stir the ingredients together until fully combined.
3. Chill for 1 hour.
4. Grab a heaping spoonful and press it into a ball with your hands. Repeat until all the mixture has been rolled into balls.