Keto Cheese Crackers (Cheez It Copycat)

These 1 ingredient cheese crackers are super easy and super tasty especially when you're looking for that crunchy snack. If you ever loved cheez its you will totally love these.

You can do this with other cheeses as well but if you're looking for a cheez it type cracker i recommend you use Sargento Ultra Thin cheese slices. If you do not get thin you will want to bake them up to 10 minutes longer depending on the cheese you're using.

Ingredients:
6 slices Ultra Thin Sargento Cheddar Cheese slices
Salt (optional)

Instructions:
Start by pre-heating your oven to 250 degrees.and line a baking sheet with parchment paper.

Take out how many cheese slices you are going to use and use a pizza slicer to cut each slice into 9 pieces. Do this by cutting two times in each direction. Place all your tiny square cheese pieces on your parchment paper. There is no need to spray the parchment paper as cheese contains oils and they will not stick as they will actually easily come right off.

Depending on how many crackers you would like to make will depend on how many slices you use. You can store these in a container and they will last for the week. Each slice will be cut into 9 small square pieces.

Place your baking sheet into the oven for about 30 to 35 minutes. This may depend on your oven and remember if you are not using thin sliced cheese

you may need to bake them a bit longer but that will also depend on the type of cheese you use.

Once they are done pull them out of the oven and allow to cool off for about 5 minutes and then you can remove them from the parchment paper and place into a container for when you need a crispy little snack.

I love to sprinkle salt on them before sticking them into the oven. They definitely do not need a lot of salt since cheese already contains salt but just a few small sprinkles and you won't be disappointed. If you really want to, you can also use the flat end of a skewer or a skinny straw and make a hole in the middle of each cracker to make it resemble more like a cheez it.

Servings:This will make 54 crackers

Macros for entire batch:

Net Carbs: 0	Fiber: 0	Total Carbs: 0	Protein: 14	Fat: 48	Calories: 225