

Homemade Goldfish



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 2 cups [Flourish Flour](#)
- 3 cups shredded sharp cheddar cheese (about 8 ounces)
- 1 cup Flourish flour
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon kosher salt
- 6 tablespoons cold salted butter, cut into $\frac{1}{2}$ -inch pieces
- 1-2 tablespoons cold water
- flaky sea salt (optional)

Instructions

1. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.
2. In a food processor, combine the cheese, flour, paprika, onion powder, garlic powder, and salt. Pulse until the cheese mixes into the flour. Add the butter and pulse until the mix clumps together to form pea-size balls. Add the water, 1 tablespoon at a time, until the dough comes together and forms a ball.
3. Turn the dough out onto a floured surface and form into a ball. Divide the dough in half. Working with one section of dough at a time. Roll the dough as thin as you can, about a $\frac{1}{4}$ -inch thick. Cut into "goldfish" or cut into $\frac{1}{2}$ -inch squares. Repeat with the remaining dough.
4. Carefully transfer the cut outs to the prepared baking sheet, spacing them a $\frac{1}{2}$ inch apart. Sprinkle with flaky sea salt, if desired.
5. Bake 15-16 minutes, until golden. Let cool completely, then store in an airtight container for up to 1 week. Enjoy...by the handful.

Recipe courtesy of @halfbakedharvest