

½ teaspoon sea salt, plus more for sprinkling

⅛ teaspoon cayenne pepper

- ▶ In the bowl of a food processor fitted with the steel blade, cream butter 1 minute. Add cheese and continue mixing until completely blended, another minute or so.
- ▶ Add flours, caraway seeds, salt, and cayenne. Mix until dough pulls away from sides of food processor and forms a ball, 1 to 2 minutes. If dough isn't coming together, add up to a tablespoon of water to help it along.
- ▶ Transfer dough onto a floured surface and quickly knead it together. Gather it into a ball, flatten the ball into a 1-inch-thick disk, and secure in plastic wrap. Chill dough in the refrigerator at least 1 hour or overnight.

- ▶ When ready to bake, heat oven to 350°F and line 2 baking sheets with parchment paper. Remove dough from fridge and let sit at room temperature 10 minutes.

- ▶ On a floured surface, roll dough into a roughly 10-inch square about ¼-inch-thick. Trim ragged edges and set aside. Use a fork to poke dough all over. Make 8 vertical cuts and 4 horizontal cuts to create 45 crackers, transfer them to baking sheets, and sprinkle with sea salt. Reroll scraps and cut another 5 to 8 crackers, depending on how much dough was trimmed. Transfer those to the second baking sheet and sprinkle with sea salt.

- ▶ Bake one sheet of crackers 15 to 17 minutes, until deep golden brown. Remove from oven, let cool on baking sheet 5 minutes, then transfer to a wire rack to cool completely. Repeat with second batch of crackers.



Caraway-Rye Crackers

With tangy notes from aged Havarti and earthiness from rye flour and caraway seed, these buttery crackers taste more complex than they are to make. Serve them with fig or cranberry chutney at cocktail hour.

Makes 45-plus crackers

½ cup (1 stick) unsalted butter

2 ounces aged Havarti, grated

½ cup rye flour

1 cup all-purpose flour

1 scant tablespoon caraway seeds