

Spent Grain Cheese Crackers

1 stick butter
1 cup flour
1 cup chopped pecans (if using spent grain use 50% grain 50% pecans)
Cayenne (to taste....a sprinkling at least..your call)

2 cups Sharp cheddar - grated
1/4 teaspoon salt

Use Food Processor to blend together the cheese and butter. Then Add and mix in the flour pecans salt and cayenne to the processor - Mix - until blended but do not overmix/chop the pecans - you want them to still have a bit of texture..... NOT "Creamed". Form into a roll on parchment, saran or wax paper. and refrigerate until ready to bake. They do not expand alot so make your roll around the same size you want your crackers to be. you can go round or square or whatever shape you want. You can freeze the roll if you want for later use.

When ready to bake thaw if frozen - slice and bake.

They cut best when cold so don't try to make and cut all at the same time.
Bake at 350 until lightly browned...

Notes: can use other cheeses as desired