

Cheese Crackers



INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	28.36
Cheese, cheddar, extra sharp, grated	21.13
Butter	19.56
Whey protein concentrate, 60% protein (WPC 60)	9.78
Whey crisps, 50%	7.82
Whey permeate	5.87
Water	5.09
Flavor, natural cheddar cheese	2.35
Cayenne pepper	0.04
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	450kcal
Total Fat	26g
Saturated Fat	16g
Trans Fat	0g
Cholesterol	70mg
Total Carbohydrates	31g
Dietary Fiber	1g
Sugars	6g
Protein	18g
Sodium	440mg

PREPARATION

1. **Place all ingredients in a bowl and mix on low until ingredients come together to form a ball.**
2. **Sheet to 10 mm (0.4") thickness, cut into small pieces approximately 1.3 x 1.9 cm (0.5 x 0.75") and place on parchment-lined cookie sheet.**
3. **Bake 25 minutes at 163°C (325°F).**
4. **Cool on cookie sheet.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy).

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.