

Copycat Cheese Its (better than original)

Yield: 24 serves | Rating: 5/5 | Prep: 1 hr 30 min | Cook: 15 min

This easy recipe rivals and even exceeds the original Cheese It!

Ingredients

- ¼ cup softened butter
- 198 g shredded sharp cheddar cheese (room temperature, do NOT use pre-shredded)
- 28 g Emmental cheese (shredded at room temperature, or Jarlsberg)
- 2 tsp nutritional yeast
- 1 tbsp cheddar cheese powder
- 1 tsp table salt
- Pinch paprika for color
- 112 g A/P flour (or Carbalose flour for low-carb)
- 1 2-3 tbsp ice water

Notes

You can substitute A/P flour with Carbalose flour for a low carb alternative - if using this, slightly decrease the baking time to prevent over browning.



Instructions

1. Mix all ingredients in a stand mixer with paddle attachment until homogenous.
2. Add ice water 1 tablespoon at a time until it forms a dough.
3. Tightly wrap in plastic wrap and form a square. Make sure to squeeze so that no gaps are left in the dough.
4. Refrigerate for one hour or longer.
5. Remove from refrigerator and allow to stand at room temperature for about 10-15 minutes to slightly soften. Cut the dough in half and roll each half into a rectangle.
6. Using a fluted ravioli cutter, pizza cutter, or knife, cut the dough into roughly 1 to 1.5" squares.
7. Carefully place each square on a rimmed baking sheet lined with parchment paper or a Silpat silicone sheet.
8. Using a wooden skewer or chop stick, poke a hole in the middle of each square. This avoids too much puffing up during the baking process.
9. Bake at 375°F for 12-15 minutes or until lightly golden brown. Immediately remove to cooling rack and lightly salt.