

# Toasty Cheese Crackers

2 cups (8 ounces) shredded Cheddar cheese

1/2 cup grated Parmesan cheese

1/2 cup butter

3 tablespoons water

1 cup flour

1/4 teaspoon salt

1 cup oats

Beat together cheeses, butter and water until well blended. Add flour and salt; mix well. Stir in oats, mixing until thoroughly blended. Shape dough to form 12" long roll. Wrap securely; refrigerate about 4 hours. Cut 1/8" to 1/4" thick slices; flatten slightly. Bake on lightly greased cookie sheet in hot oven (400 degree oven), 8 to 10 minutes or until edges are light golden brown. Immediately remove from cookie sheet; let cool on wire rack. Makes about 6 dozen. Dough may be stored up to 6 weeks in refrigerator. For variations, add 3/4 teaspoon oregano or basil.