



SMOKY CHEDDAR CRACKERS

Makes 20 to 25 crackers

- 1 cup smoked almonds (like Blue Diamond Smokehouse almonds)
 - 3/4 cup/96 g all-purpose flour
 - 1/4 teaspoon kosher salt
 - 1/4 teaspoon cayenne pepper
 - 1/2 teaspoon turmeric
 - 1/4 teaspoon freshly ground black pepper
 - 1½ teaspoons smoked paprika
 - 1/4 teaspoon baking powder
 - 3 tablespoons cold unsalted butter, cubed
 - 4 ounces/113 g sharpest cheddar cheese, grated (about 1¾ cups)
 - 1/3 cup plain Greek yogurt (any fat content)
 - 1 large egg, separated
1. In a food processor, pulse the almonds until they are fairly finely ground, but still have some larger pieces. Reserve half of the pulsed nuts, keeping the rest in the food processor.
 2. Add the flour, salt, cayenne, turmeric, pepper, paprika, and baking powder to the food processor. Pulse a few times to mix thoroughly. Add the butter and cheese and pulse until crumbly and combined. Add the yogurt and egg yolk and pulse until the dough comes together.

3. Transfer the dough to a lightly floured countertop or a sheet of parchment or wax paper (see tip below) and knead lightly to bring together. Divide the dough into two equal pieces. Roll each into a log about 5 inches long and 1½ inches in diameter. Gently tap the ends to flatten them and roll lightly again until you have perfect cylinders.
4. Spread the remaining almonds onto a small sheet pan or dinner plate. Lightly beat the egg white using a fork and lightly brush one of the logs with it. Roll in the nuts, coating it evenly and well, pressing the nuts in to adhere. Wrap in a sheet of wax paper, twisting the ends to seal, and chill until firm, at least 3 hours (and up to 3 days ahead of time). Repeat with the second log.
5. When ready to bake, heat oven to 375°F. Line two baking sheets with parchment paper. Cut the logs into scant 1/4-inch-thick slices and arrange on the prepared baking sheets a few inches apart (they won't spread). You can press any nuts that fall off onto the surface of the crackers. Bake for 17 to 19 minutes until golden brown on the bottoms and edges and firm in the center, swapping the positions of the sheet pans halfway through the baking time. For a crispier texture, bake a few minutes longer, but watch them carefully so they don't burn. Transfer to a cooling rack. Serve warm or at room temperature.

A few cooking tips:

- You can roll the logs out right on a lightly floured countertop, but if you are worried about the turmeric staining your counter, use a piece of parchment or wax paper to work on.
- For the best flavor, look for “seriously sharp” or 5-year-old cheddar.
- If baking only one sheet pan full of crackers, bake for 15 to 17 minutes.
- Don't forget to swap the positions of the sheet pans halfway through cooking.

And a timeline for holiday cooking:

Like I said, these are handy for a holiday like Thanksgiving because you can make them ahead. You can also be flexible on when they bake. If you want to make them ahead, here a timeline for when to do what:

- **Up to two weeks ahead:** Make the logs and store in the freezer (or store for up to 3 days in the fridge).
- **1 day ahead:** Transfer the logs to the fridge to thaw.
- **Up to 4 hours ahead:** Slice the crackers and lay out on the baking sheet (or bake right away)
- **Up to 1 hour ahead:** Bake the crackers.