Cooking Thyme with Stacie

Keto Cheese Crackers

Makes 4 dozen crackers

1 package Sargento ultra-thin sharp cheddar cheese

Preheat oven to 350˚.

Cover rimmed baking sheet with parchment paper.
Cut each slice of cheese into 4 squares.
Place the cheese squares on the parchment paper. Make sure to give them a bit of room. The cheese will spread slightly when baking.

Bake 15 minutes.
Let cool at least 5 minutes. They will crisp up as they cool.
Store in an airtight container. (If you have any left to store)