

Cheese Rice Krispie Wafers

A Recipe from my Grandma for Crispy Cheese Rice Krispie Wafers modified by KC Coake of realcoake.com

Servings: 100 wafers

Cook Time 30 minutes to 1 hour

Ingredients:

- 2 cups shredded sharp cheddar cheese
- 1 cup salted butter (room temperature)
- 1 1/2 cups flour
- 1 1/2 cups Rice Krispie cereal

Directions:

1. Preheat oven to 350 degrees.
2. Whip room temperature salted butter on high for 2 minutes.
3. Add shredded cheese and whip until fully combined.
4. Add flour and mix well.
5. Fold in Rice Krispies.
6. Use teaspoon to measure out dough for each wafer. 1 teaspoon per wafer. Make dough into a ball then flatten with fork or your fingers. You should be able to fit about 20 per full sheet pan.
7. Bake at 350 for 12 to 15 minutes until lightly browned. Rotating pans from top to bottom halfway through baking.
8. Cool on pan for 5 minutes.
9. Enjoy (and try not to become addicted!)

