



Historical Society of Pennsylvania

PHILADELPHIA'S LIBRARY OF AMERICAN HISTORY

“Cheese Fingers” (aka Hammerhead Shark Crackers), *The New American Cook Book* [Tv 86 W1915]

Original Recipe:

1 cup flour
1/2 teaspoon baking powder
1/8 teaspoon cayenne
1/2 teaspoon salt
2 tablespoons shortening (I used butter)
4 tablespoons grated cheese (I used cheddar)

Mix and sift flour, baking powder, cayenne, and salt. Cut In shortening with a knife or rub In with finger tips. Add cheese and enough cold water to hold mixture together. Roll out on floured board to 1/4 Inch thickness. Cut In very thin strips with knife or pastry jagger. Bake In a hot oven (400F) 20 minutes. Yield: 50 fingers.

Commentary

I am not a fan of cayenne, but I am a fan of trying the recipe once as written. Before the first batch of sharks was even done baking I made the recipe again substituting the cayenne with onion powder. Still not quite right but more my style. I rolled the dough out to about 1/8 inch thickness and used a fork to prick the dough before cutting out the sharks. They transferred easily to a baking sheet and I only baked them for about 8 minutes.

The winning vegan recipe can be found at food52.com. Search for Vegan Goldfish Crackers. And yes, I also made a goldfish cookie cutter.