

Chile Dippers

- 1 cup all purpose flour
- ¼ cup of Quaker Oats Cornmeal
- 1 tsp. of Cumin
- 1 tsp. chile powder
- 1 tsp. Paprika
- ½ tsp. salt
- ½ cup unsalted butter
- 2 tbsp. Ice water

Place all ingredients except butter and ice water in food processor. Pulse until well mixed. Add butter and pulse until mixture begins to cling together.. Add ice water and mix until dough forms.

Pat out to ¼ inch thick and cut into shapes or form into shells in muffin tin.

Bake at 325 degrees for 11-13 minutes. Let cool and either fill muffin tin shells with dip or cut out shapes to dip.