

MAKING HOMEMADE CRACKERS

INGREDIENTS:

- 2 cups all-purpose flour
- 1 tsp salt
- 1 tsp pepper
- 4 tbsp. salted butter, cut into chunks
- 1/2 cup water or milk

DIRECTIONS:

1. In a food processor, combine flour, sugar salt, and pepper. Pulse to combine.
2. Add butter chunks. Blend until you get coarse crumbles.
3. Drizzle in liquid of choice and blend until the dough comes together.
4. Scrape dough out onto a clean dish towel and roll up. Let it sit at room temperature for 20 minutes to rest.
5. Preheat oven to 350°F.
6. Unwrap dough and cut in half. Roll out one half as thin as you can without breaking it. Place sheet of rolled out dough on cookie sheet. Roll out second and do the same on a second cookie sheet.
7. Sprinkle with additional sea salt if desired.
8. Bake sheets of cracker for 15 minutes + until they are slightly brown and crisp. Let cool and break apart into desired shape and size.

OTHER FLAVOR OPTIONS: add herbs during step 1; add cheese just before step 4

½ cup mozzarella cheese
1/2 Tbsp. dried oregano
2 Tbsp. grated parmesan cheese

1 Tbsp. rosemary
1 Tbsp. garlic powder

1 teaspoon salt
½ teaspoon white pepper
2 teaspoons dried mustard
½ cup cheddar cheese
½ cup mozzarella cheese