

Crackers Gone Gourmet

Making crackers is a fun activity where you can vary the toppings to your liking. Get as creative as you like, or add flavorings, parmesan or spices to the dough before rolling out. Use parchment to line a baking sheet or grease the pan with olive oil to prevent sticking. You can also place the parchment paper onto a pizza stone that's been preheated in the oven. If your crackers are too soft or you've stored them, you can recrisp, by simply placing in a 300 degree oven for a few minutes.

1 ½	teaspoon	yeast or ½ package	¼	teaspoon	cumin, ground
2	teaspoons	sugar	¼	teaspoon	mild ground red pepper or chile powder
⅔	cup	warm water	1	teaspoon	dried rosemary, crushed
4	cups	flour	1	clove	garlic, minced
2	Tablespoons	butter, cut up	1	teaspoon	fennel seeds
2	teaspoons	salt			
1	Tablespoon	olive oil			
2	Tablespoons	sesame seeds, mix of black and white			

- 1 In a food processor bowl, combine yeast, sugar and warm water. Let rest for 8 to 10 minutes or until it becomes foamy. (You can skip the resting if you know your yeast is active and fresh - there's a date on the package.) Add flour, butter and finally salt to the processor bowl. Pulse to combine and then turn to on and drizzle in more warm water (about 2/3) cup until the mixture comes together in a ball. Let it continue to run to let the dough knead for about a minute.
- 2 Coat a bowl with olive oil. Remove dough from the food processor and place in the bowl. Coat the dough with the olive oil from the bowl, cover and let rise for 30 +/- minutes in a warm place until you are ready to roll it out.
- 3 Preheat the oven to 400°. Divide the dough into four parts. Roll one part into a ball and then on a well floured surface, roll it out until it is super thin, almost transparent. Using a pizza cutter, cut the dough into four strips. Place the strips onto a greased baking sheet or line the baking sheet with parchment paper.
- 4 Using the pizza cutter, cut the strips into creative looking crackers - squares, rectangles or triangles. Brush each of the crackers lightly with water and then sprinkle with a variety of toppings: white and black sesame seeds, a cumin and chile powder mix, crushed dried rosemary or garlic and olive oil, fennel seed or whatever you like in your spice cabinet.
- 5 Bake crackers for 10-15 minutes or until they begin to get golden on the edges. Cool them on wire racks. Store in containers and recrisp in a 300° oven for a few minutes just before serving.

Servings: 50

Preparation Time: 33 minutes

Cooking Time: 10 minutes

Inactive Time: 30 minutes

Total Time: 1 hour

Oven Temperature: 400°F

Nutrition Facts

Nutrition (per serving): 47 calories, 9 calories from fat, 1g total fat, 1.2mg cholesterol, 279.7mg sodium, 21.3mg potassium, 8.1g carbohydrates, <1g fiber, <1g sugar, 1.3g protein.

Source

Author: Patricia K. Rose, January 2017

