

## Thin and Crisp Whole Wheat Crackers

PREP TIME: 20 minutes

TOTAL TIME: 30 minutes

Servings: 18-20 crackers



### Ingredients

1 3/4 cup whole wheat flour

1 tsp baking powder

3/4 tsp sea salt

1/3 cup extra virgin olive oil + 1/3 cup olive oil reserved for brushing the top of the crackers

1/2 cup + 1 Tbsp room temperature water

Seasoning of your choice, we used poppy seeds and sea salt (crackers taste best with a heavy hand of seasoning!)

Add spreadable cheese or yogurt on top and sprinkle with additional toppings, whipped feta cheese and green olives with pimentos was a favorite of ours

1 Preheat oven to 450 degrees. Line a baking sheet with parchment paper and set aside.

2. In a bowl combine the whole wheat flour, baking powder, and salt then mix until combined. Make a well in the middle of the flour mixture and pour 1/3 cup olive oil and the water into the well. Using your hands, combine the dry with the wet ingredients until a dough is formed. Place dough on a floured work surface and knead 8-10 times or until a smooth dough ball is formed.

3. Cut dough into 6 equal pieces then roll each piece through a pasta machine\*, starting with setting #1 working up to setting #5 for extra thin and crispy crackers. Carefully cut cracker dough into pieces about 9-10" long then place on prepared baking sheet. Brush the top of each cracker with olive oil and sprinkle with seasoning of choice.

4. Bake the crackers in a preheated oven for 6-8 minutes or until golden brown. Remove from the oven and allow crackers to fully cool on a cooling rack. Once cooled, the crackers can be enjoyed right away or stored in an airtight container for up to 3 days.

\*If you do not have a pasta machine, you can use a rolling pin, however the dough may not roll out as thin which may add 1-2 minutes of cooking time. Turn the oven light on and watch crackers closely as they can burn quickly.