

Sourdough Crackers



SERVES makes
approx. 50 crackers



PREP TIME 30 mins,
plus 1-2 hrs chilling



COOKING TIME 20-25 mins

Ingredients

- 1 cup (227g) sourdough starter, unfed/discard
- 1 cup (113g) King Arthur white whole wheat flour
- 1/2 tsp sea salt
- 4 tbsp (57g) unsalted butter, room temperature
- 2 tbsp Carla's dried herbs of your choice, or *Carla's French Persillade* optional
- Oil, for brushing
- *Carla's Coarse Sea Salt* for sprinkling on top

Instructions

- Mix together the sourdough starter, flour, salt, butter, and herbs to make a smooth (not sticky), cohesive dough
- Divide the dough in half, and shape each half into a small rectangular slab. Cover with plastic wrap, and refrigerate for 30 minutes, or up to a couple of hours, until the dough is firm
- Preheat the oven to 350°F
- Working with one piece of dough at a time, very lightly flour a piece of parchment, your rolling pin, and the top of the dough
- Place the dough onto the floured parchment and roll it about 1/16" thick. It'll have ragged, uneven edges; that's OK. Just try to make it as even as possible
- Transfer the dough and parchment together onto a baking sheet. Lightly brush with oil and then sprinkle the salt over the top of the crackers
- Cut the dough into 1 1/4" squares; a rolling pizza wheel works well here
- Prick (dock) each cracker a couple of times with a fork; this will help keep them from puffing up like little pitas as they bake
- Roll and cut the second piece of dough following the directions above
- Bake the crackers for 20 to 25 minutes, until they're starting to brown around the edges. Midway through, rotate the baking sheets both top to bottom and front to back; this will help the crackers brown evenly
- When fully browned, remove the crackers from the oven and place the pans on a rack to cool
- Store crackers, well wrapped, at room temperature for up to a week; freeze for longer storage

Carla's product used in this recipe: [Coarse Sea Salt](#)
www.carlasfoods.co.uk

Carla's