

Homemade Wheat Thins Style Crackers

Easy

homemade whole wheat crackers that taste remarkably similar to Wheat

Thins! Thin, crunchy, and salty – you will love these crackers!

Yield:

About 8 ounces of crackers

Ingredients:

1 1/4 cups whole wheat flour

1/2 teaspoon salt

1 1/2 tablespoons sugar

1/4 teaspoon paprika

4 tablespoons (1/2 stick) cold butter, sliced

1/4 cup water

1/4 teaspoon vanilla

Salt, for topping

Instructions:

1.

Combine flour, 1/2 teaspoon salt, sugar, and paprika in a medium bowl.

Cut in butter with a fork or pastry blender, until small crumbs form.

Or, combine the dry ingredients and butter in a food processor bowl and

pulse until crumbly.

2. Make a well in the center, and add the water and vanilla.

Stir to

mix, then use clean hands to knead a few times, just enough to form a

ball of dough. (Add just a tad more water, only if needed.)
Divide dough
into two pieces and cover with a clean towel.

3. Lightly grease two 11×15-inch baking sheets* and sprinkle lightly with salt. Preheat oven to 400 degrees.

4. On a lightly floured counter, roll each piece of dough into a thin
rectangle approximately 11×15 inches. (Be sure to lightly flour the
dough as you roll, so it doesn't stick to the counter!)

5. Transfer the sheet of dough to the baking sheet. Use a
pizza
cutter or sharp knife to cut dough into squares. Trim edges if
desired.
Sprinkle tops with salt.

6. Bake at 400 degrees for 5-10 minutes, until crisp and
lightly
browned. Crackers will become more crispy as they cool, so
don't
over-bake! (Remove edge crackers that are getting too dark if
the middle
crackers aren't quite done yet, and continue baking.)

7. Remove baked crackers from sheets and cool on a wire rack.
Serve warm or cool, plain or with dips or and store leftover
crackers in a sealed bag or container.



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This recipe was taken from Tammy's Recipes.