

Rosemary Crackers

Thin, crisp homemade crackers with a delightful rosemary flavor!

Yield:

Two large sheets of crackers

Ingredients:

2 cups all-purpose flour*

1/2 teaspoon salt

1 teaspoon baking powder

2/3 cup warm water

1 tablespoon dried Rosemary (or 2 Tablespoons finely chopped fresh Rosemary)

1/3 cup olive oil or vegetable oil

Salt, for sprinkling

Instructions:

1.

In a medium mixing bowl, combine the flour, salt, and baking powder.

Add the water, rosemary, and oil and stir until a thick dough forms.

Knead several times until dough holds together.

2. Grease 2 large baking sheets (13×18-inch) or 3 smaller baking

sheets (11×13-inch). If you have silicone baking mats to line your

sheets, you can skip greasing the sheets and use the mats instead.

3. Divide dough into two (or 3) equal portions and press or roll onto

the prepared sheets. (When your dough fills the sheets, you'll know

it's thin enough!)

4. Sprinkle lightly with salt and use a pizza cutter to cut into squares or strips. (If you cut into strips, after crackers are baked you can break them into smaller pieces for a rustic look.)

5. Bake crackers in a preheated 400-degree oven for 12-15 minutes, until crackers are lightly browned and crisp. Cool on a wire rack. (If you cut into strips rather than squares, break the strips into crackers.)

Serve plain, with cheese spread, or with homemade yogurt or kefir cheese!



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This recipe is taken from Tammy's Recipes.