

Artisan Crackers

- 1 ½ cups whole wheat flour, plus more, for dusting
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons olive oil
- ½ cup water
- 1 teaspoon red pepper flakes
- ½ teaspoon smoked paprika

Method

1. Preheat oven to 450°. Mix all ingredients above EXCEPT for the water and place in a food processor. Pulse for 5-10 seconds using the standard "S" blade. Add the water and pulse for 5-10 seconds again. As soon as the dough has come together, turn it out into a bowl, press it together with damp hands (as it will be sticky) and let it rest for 15 minutes.

2. Using a knife or a pastry bench, cut the dough into 4 pieces. Place 3 pieces back into the bowl and cover with a damp towel so it doesn't dry out. Cut the remaining piece into 4 pieces. Dust one of the pieces in flour, and flatten with your hands. Process it through the pastry machine on #4 setting. If it sticks, dust the dough and the rollers with flour, and pass it through again. Keep passing the dough piece through the machine, increasing the # on the dial each time, until it goes through on the #8 or #9 setting. Place the long dough pieces on a sheet pan lined with parchment paper.

3. Bake each tray for 5 minutes, turn each piece over, and bake it again for another 3-4 minutes. Watch them, as they can go from perfect to charred in the space of a minute.

4. Crackers will curl slightly when baking. After you pull them from the oven, slip the crackers off the baking sheet along with the parchment, and let them rest on the counter for a few minutes, to cool and crisp up. Break them into shards after they are cool. Store in an airtight container for up to 2 weeks.



Servings/Yield

20 servings

Rating



Difficulty



Nutrition Facts	
20 Servings	
Amount Per Serving	
Calories 43	
Total Fat	1.50g
Cholesterol	--
Sodium	116mg
Total Carbohydrate	6.77g
Dietary Fiber	1.01g
Sugars	0.26g
Protein	1.21g