Crackers

INGREDIENTS

1.5 C Gluten Free All Purpose Flour + more for dusting
1 tsp salt
1 tsp chopped fresh rosemary (about 1 sprig)
1/4 tsp cracked black pepper
1 T honey or agave nectar
2 T olive oil or other neutral tasting oil
1/2 cup + 3 T water
1 T toppings of choice (sesame seeds, fennel seeds, poppy seeds, coarse sea salt, cracked black pepper, parmesan cheese, nutritional yeast, etc.)

Instructions Preheat oven to 425° F

Line two baking sheets with parchment paper or silicone baking mats.

In a medium-sized bowl, whisk together gfJules Flour, salt, rosemary and black pepper. Slowly add honey, oil and water, stirring until dry ingredients are incorporated and a dough is formed. (Add only as much water as needed for dough to hold together; it should not be super-sticky.)

Divide dough in half. Cover one half with plastic wrap and set aside while rolling out remainder of dough.

Dust a pastry mat or clean counter with gfJules Flour. Roll dough in the flour and pat gently to flatten. Dust top of dough with more gfJules Flour.

From the center out, roll the dough out into a thin, even sheet, no more than 1/8-inch thick. Brush or spray lightly with water. Sprinkle toppings of choice over dough.

Using a pizza cutter, pastry wheel or a sharp knife, cut dough horizontally and then vertically to form crackers. Prick each segment with a fork to prevent puffing during baking.

Roll out remaining half of dough in the same way.

Place crackers in preheated oven and bake 12 minutes or until edges begin to brown.

Remove to cool on a wire rack. Crackers will get crisper as they cool. Break crackers apart at cut edges, if necessary.
Store crackers in airtight containers.