

Flatbread Crackers



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 1 $\frac{1}{2}$ cups Flourish flour
- 2 teaspoons fresh herbs of choice
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 tablespoons olive oil
- $\frac{1}{2}$ cup cold water

Instructions

1. Preheat the oven to 450 degrees.
2. Pulse the flour, thyme, pepper, salt, sugar, and olive oil in the food processor until evenly distributed.
3. Add the water and pulse just until the dough starts to stick together (about 10 seconds).
4. Remove the dough, press together gently with your hands to form a single ball, and cut into four pieces.
5. Let the dough rest for about ten minutes.
6. Roll out each individual piece of dough as thin as you possibly can. If the dough starts to shrink up, let it rest a little longer. You want the dough to get very, very thin.
7. Once it is rolled, place it on a piece of parchment paper and transfer to a baking sheet.
8. Bake for 4-5 minutes but check periodically to make sure it's not getting too brown – flip each cracker piece and bake another 4-5 minutes.
9. Turn the oven off and let the crackers sit in the oven for 1-2 hours to really dry out and get crispy.
10. Break into pieces and serve.

* Recipe Courtesy of @pinchofyum