

#8 CRACKERS

INGREDIENTS

2 cups all-purpose flour
3 tsp baking powder
1 TB sugar
1 tsp salt (½ teas in mix, ½ teas for topping)
8 TB cold butter, divided
2 TB vegetable oil
2/3 cup water
1 egg – beaten for egg wash (optional)

DIRECTIONS

1. Preheat oven to 400 degrees and line baking sheets with parchment paper.
2. Add flour, baking powder, sugar and ½ teas salt to the food processor and give a quick pulse to combine.
3. Add 6 TB cold butter a few small pats at a time and pulse to combine them. Then slowly add vegetable oil with the food processor running.
4. While the food processor is pulsing, add water a little at a time until a dough starts to form into a ball.
5. On the parchment paper, roll dough out as thin as you can with a rolling pin.
6. Shape by cutting with a pizza cutter or cookie cutter.
7. Using a fork, poke holes in each cookie.
8. Brush the cracker cutouts with the egg wash and sprinkle with kosher salt.
9. Bake in center rack of oven for 10 minutes or until just getting brown.
10. Melt remaining 2 TB butter and brush while crackers are still hot.
11. When cool, store in an airtight container at room temperature.