



Crispy Golden Country Crackers

Sprinkle with your favorite seeds, salt, peppers, or grated cheese

For the dough:

2 cups all-purpose flour
1/2 cup orange corn flour
1 tablespoon sugar
1/2 teaspoon kosher salt, plus more for sprinkling
5 ounces cold ghee or small cubes unsalted butter
2/3 cup unsweetened almond milk
1 Tablespoon lemon juice

For the topping: As desired

Kosher salt for sprinkling; toasted sesame seeds; poppyseeds, dried minced garlic, dried minced onion, chili crisp, grated Parmesan cheese
Water, for brushing

See the Cook's Note before starting

Mix the Dough: Combine the flour, corn flour, sugar, and salt in a mixing bowl. Add the bits of butter. Mix on low speed until the butter breaks down to almost invisible pieces;

the mixture will resemble sand. Add the combined almond milk and lemon juice. The dough will come together, be a little moist, but will be form into a dough.

Prepare the Dough for Chilling: Lightly flour a work surface. Transfer the dough to the work surface and form it into a flat rectangle about 8 by 4 inches and about 1 inch thick. Wrap in plastic and refrigerate overnight.

Rolling Out the Dough: Divide the dough into quarters – work with one piece at a time. Lightly dust large piece of parchment paper and top of dough with corn flour. Cover the dough with another large piece of parchment paper. Roll out the first quarter of the dough into a rectangle approximately 12 inches by 14 inches and 1/16 inch thick. Continue to roll out each dough rectangle using 2 pieces of parchment paper for each. Place on large cookie sheets; Put into the freezer for about 1 hour.

Before Baking: Center a rack in the oven and preheat it to 350 degrees F. Have a small bowl with cold water, a pastry brush. Combine seeds in small bowl for toppings.

Removing Dough from Freezer: Remove one sheet of dough from freezer. Place on cookie sheet; let warm slightly; carefully remove the top sheet of parchment paper. Leave the others in the refrigerator or freezer.

Cutting Out Cracker Shapes: Using a pizza cutter or wavy pastry cutter, cut dough into 2- inch squares. Brush the dough lightly with water. Sprinkle with about 1/4 teaspoon salt and combined seeds or grated cheese mixture over the dough.

Baking Crackers: Place cookie sheet in preheated 350-degree oven; bake for 15 to 17 minutes or golden brown, rotate the pan if necessary. Remove from oven; let cool; crackers will separate from each other easily.

Bake Remaining Crackers: Repeat the cutting and baking process with the remaining sheets of dough.

STORING: The crackers are very fragile since they are thin but can be placed on the colorful plate for serving or snacking. The crackers will keep in an airtight container for up to 3 days.

Cook's Note: Plan ahead when baking this recipe since the dough requires two chilling times. Rolling the dough between two sheets of parchment paper is the secret and makes it easier to roll out thin crackers. Before baking, I pricked some of the dough squares with a fork, but I didn't notice any big benefit. The dough can be cut into any cracker shape or size you want. The important step is rolling them out very thin so that they will be crispy. You can have fun sprinkling them with different toppings. We loved the crackers flavored with Parmesan cheese, sesame seeds, poppyseeds, and a little salt. Yield: about 3 dozen crackers (depending on the cracker size)

Recipe Inspired by: Dorie Greenspan's recipe for *Crick Cracks*

About the Recipe: This recipe requires some preplanning since the dough needs to be chilled overnight before baking. It is easy to mix up the dough and rolling between parchment paper solves the rolling problems. The results are fantastic, creating crispy crackers that tempt you to eat a handful at a time. Have some fun with this recipe.