



SOURDOUGH DISCARD HERB CRACKERS

YIELDS: 6 DOZEN CRACKERS

These sourdough crackers are a wonderful way to explore whole grains! Try substituting different combinations of whole grains and see which go best with dough your favourite toppings.



Ingredients

- 65g Anita's Organic Khorasan or Einkorn Flour
- 65g Anita's Organic White Whole Wheat or Whole Wheat
- 120g active sourdough starter (use your sourdough discard if you have any)
- $\frac{3}{4}$ teaspoon sea salt
- 50g Extra Virgin Olive Oil
- Extra oil to brush and Coarse salt to sprinkle
- $\frac{1}{4}$ - $\frac{1}{2}$ cup roughly chopped fresh herbs (Flat leaf parsley, Oregano, Basil, Rosemary)

Instructions

1. Preheat oven to 350F
2. Mix together flours and salt.
3. Add starter and olive oil and mix well by hand or in a stand mixer with the dough hook (2-3 minutes).
4. Press out into a square approximately 1" thick, wrap, and refrigerate for one hour.
5. Roll out the dough as thin as possible. It may be helpful to roll the dough out between two pieces of parchment or silicone baking mats if you are finding it sticky. Try to make it as rectangular and even as possible. A rolling pin with thickness guides really helps here.
6. Brush with olive oil and sprinkle with coarse salt.
7. Cut into 1" squares using a pasta or pastry cutter and prick dough all over with a fork.
8. Place on a baking sheet lined with oiled parchment or silicone baking mat.
9. Bake for 20-25 minutes until the tops of the crackers begin to brown.
10. Remove from oven and place immediately on a wire cooling rack so they stay crunchy.