

How to Make Homemade Crackers (In about 20 minutes!)

by Homestead Dreamer

Basic Recipe

1 Cup Flour
2 Tablespoons Butter
½ teaspoon salt
5-7 Tablespoons water



Directions

Preheat oven to 400 degrees (F). Using a fork, combine salt, flour, and butter in a bowl until granules form. Add in 3 tablespoons of water and mix well. Add in a tablespoon at a time until dough sticks together (but not pasty). Lightly flour tabletop. Roll out to 1/8 inch or until you can see through the dough.



Tips and Tricks

- **FLAVORS:** Add 1 teaspoon powdered garlic to the mix for a different flavor. You can also add herbs and other spices: the possibilities are endless!
- If you choose to use wheat flour, the dough tends to be more elastic and can be harder to get really thin.
- Use a *thin* layer of olive oil or butter over the top to keep the salt or spices on the dough before baking (also adds great flavor).
- These crackers can get soft if stored in plastic bags. Use within 2-3 days.
- **SCOOPING CRACKERS** can be made by rolling your dough a little thicker and letting them cook a little longer.
- If you do not use the fork to poke holes in the dough, you will end up with *huge* bubbles in your crackers.
- **DRIED HERBS:** If adding herbs, make the dough a little moister to avoid overly dry crackers.



Place the dough on a cookie sheet covered in tin foil. Sprinkle salt over the top. Using a fork, make little holes to keep it from bubbling. Bake for 10 minutes or until light to golden brown.