

Sourdough Crackers

PREP 25 mins

BAKE 20 to 25 mins

TOTAL 1 hr 25 mins

YIELD about 100 crackers

Ingredients

- 1 cup (113g) King Arthur White Whole Wheat Flour
- 1/2 teaspoon sea salt
- 1 cup (227g) sourdough starter, unfed/discard
- 4 tablespoons (57g) unsalted butter, room temperature
- 2 tablespoons dried herbs of your choice, optional
- oil, for brushing
- coarse salt (such as kosher or sea salt) for sprinkling on top

Instructions

- ① Mix together the flour, salt, sourdough starter, butter, and optional herbs to make a smooth (not sticky), cohesive dough.
- ② Divide the dough in half, and shape each half into a small rectangular slab. Cover with plastic wrap, and refrigerate for 30 minutes, or up to a couple of hours, until the dough is firm.
- ③ Preheat the oven to 350°F.
- ④ Very lightly flour a piece of parchment, your rolling pin, and the top of the dough.
- ⑤ Working with one piece at a time, roll the dough to about 1/16" thick. The dough will have ragged, uneven edges; that's OK. Just try to make it as even as possible.
- ⑥ Transfer the dough and parchment together onto a baking sheet. Lightly brush with oil and then sprinkle the salt over the top of the crackers.
- ⑦ Cut the dough into 1 1/4" squares; a rolling pizza wheel works well here.
- ⑧ Prick each square with the tines of a fork.
- ⑨ Bake the crackers for 20 to 25 minutes, until the squares are starting to brown around the edges. Midway through, reverse the baking sheets: both top to bottom, and front to back; this will help the crackers brown evenly.
- ⑩ When fully browned, remove the crackers from the oven, and transfer them to a cooling rack. Store airtight at room temperature for up to a week; freeze for longer storage.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253