

Sourdough Crackers #1

Rating (01-10): 09

Hours to prepare: 03

Leaven type: Sourdough Starter

Recipe Source: King Arthur Flour

Bread Volume: Makes about 120 small crackers

of Times Baked: 3

Last Time Baked: May 11, 2020



Special Notes:

Here are some considerations for the next time that I bake these crackers:

- Although this procedure resulted in great crackers, the 'Sourdough Crackers #2' procedure is much quicker and has very nice crackers
- When rolling out the dough, make sure to get it very thin- the first time I baked these crackers, some were quite thick (but still tasted really good!)
- For the butter, I used salted butter & reduced the quantity of sea salt that I mixed in the dough
- For the dried herbs, I used Penzie's Italian Herb Mix (really good flavor)
- I used sea salt for topping – it would be good to fine some very COARSE sea salt next time – in any event, be careful not to place too much salt on the crackers!!

Special Tools:

- Rolling pin
- Cookie sheets (2)
- Parchment paper
- Pastry brush
- Rolling pizza wheel or similar tool (e.g., an ulu knife) to cut dough into small squares
- Fork to imprint top of each cracker

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>
Whole Wheat Flour	105g
Sea Salt	½ tsp
Sourdough Starter 'Discard'	225g
Butter (unsalted&softened)	4 TBSP
Dried herbs	2 TBSP
Oil	<for brushing>
Coarse Sea Salt	<to sprinkle on top>

Directions – Baking Day:

When you have about 3 hours, prep & bake as follows:

1. Extract ~225g of sourdough starter 'discard'
2. In a medium sized bowl, mix together the flour, salt, sourdough starter, butter, and herbs – combine by hand until fully integrated (should not be sticky)
3. Divide the dough in half and shape each half into a small rectangular slab (use dough cutting tool to create fairly even sides to the rectangle)
4. Cover with plastic wrap and refrigerate for at least 30 minutes (and up to a couple of hours if desired)
5. Preheat oven to 350F
6. Very lightly flour a piece of parchment paper; the rolling pin; and the top of the dough
7. Working with one piece at a time, roll out the dough with the rolling pin to about 1/16" – attempt to keep a rectangular shape with square sides, but you'll likely end up with some uneven and ragged edges (that's ok)
8. Transfer each piece of dough & parchment paper onto its own baking sheet
9. Lightly brush the dough with oil and then sprinkle coarse sea salt over top
10. Using a rolling pizza wheel (or similar tool – ulu knife) cut the dough into 1-1/4" squares
11. Prick each square with the tines of a fork
12. Bake the crackers for 25-30 minutes – midway (or more frequently) through the baking, reverse the baking sheets (both top-to-bottom and front-to-back) to ensure even baking
13. When fully browned & crisp, remove the crackers from the oven and transfer to a cooling rack
14. Store airtight at room temperature for up to a week (or freeze if desired)