

Sourdough Crackers #2

Rating (01-10): 09

Hours to prepare: 01

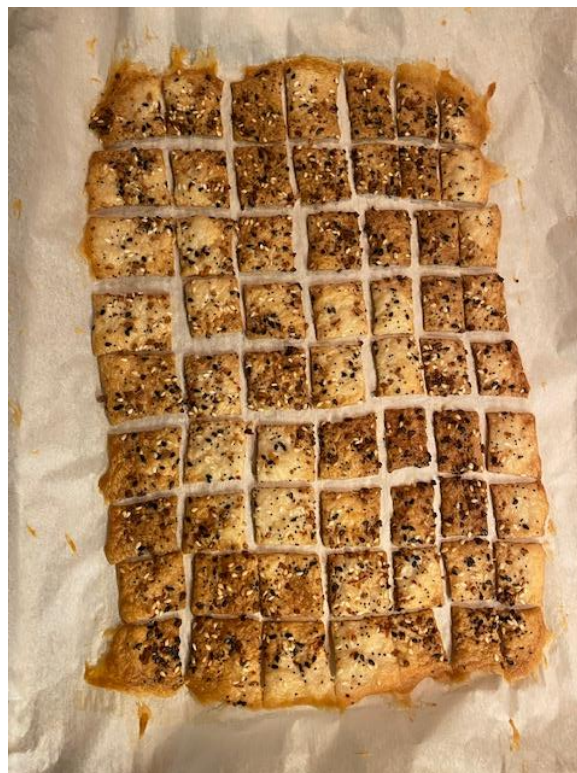
Leaven type: Sourdough Starter

Recipe Source: 'burchacres' (Instagram)

Bread Volume: Makes about 80 medium-sized crackers

of Times Baked: 3

Last Time Baked: November 11, 2020



Special Notes:

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

- I have 2 procedures for sourdough crackers – Sourdough Crackers#1 and this procedure (Sourdough Crackers#2) – this procedure is much quicker and has similar results
- For the dried herbs, try one of these:
 - Penzie’s Italian Herb Mix (really good flavor)
 - Everything but the Bagel Seasoning
 - McCormick’s Italian Seasoning
 - Your own mixture of herbs
- You could try sea salt for topping – it would be good to use some very COARSE sea salt next time – in any event, be careful not to place too much salt on the crackers!!
- Make sure to VERY THOROUGHLY mix the starter and butter
- Make sure to spread the mix with an even thickness, but not too thick
- Don’t overbake!!

Special Tools:

- Cookie sheet
- Parchment paper
- Rolling pizza wheel or similar tool (e.g., an ulu knife) to score the dough into small squares
- (optional) Fork to imprint top of each cracker

Ingredients:

<u>INGREDIENT</u>	<u>QUANTITY</u>
Sourdough Starter ‘Discard’	1 Cup
Butter (melted)	3 TBSP
Dried herbs (see notes above)	-

Directions – Baking Day:

When you have about an hour, prep & bake as follows:

1. Melt butter in medium sized bowl
2. Add 1 cup of sourdough starter ‘discard’ and mix thoroughly
3. Preheat oven to 350F

4. Pour mixture onto a baking sheet covered with parchment paper and spread evenly in a thin rectangular shape
5. Sprinkle herb mixture on top
6. Place tray into oven and bake for 10 minutes
7. Extract tray and lightly score the dough into small squares
8. (optional) Prick each square with the tines of a fork
9. Bake the crackers an additional 25-30 minutes (don't overbake!!)
10. When fully browned & crisp, remove the crackers from the oven and allow to cool
11. Store airtight at room temperature for up to a week (or freeze if desired)