



CARAWAY SEED SOURDOUGH CRACKERS



INGREDIENTS

- 1 cup sourdough discard (250g)
- 4 tablespoons butter, softened
- 1/2 cup rye flour (51g)
- 1/2 cup bread flour (64g)
- 2 tsp caraway seeds
- 3/4 tsp kosher salt
- Olive oil for brushing
- flaked salt (optional)

DIRECTIONS

1. In a medium bowl, combine all ingredients until a slightly tacky dough forms. (Very similar to the texture of a pie crust) Wrap in plastic and refrigerate for at least 30 minutes or more.
2. Preheat the oven to 350° F. Remove dough from refrigerator and divide in half. Lightly flour a silicone mat or parchment paper and roll the dough out on it until it is about 1/16 of an inch thick. Brush with olive oil. With a fork, dock the dough all over. Using a pizza cutter, cut the dough into 48 squares. Sprinkle with flaked salt. Transfer the silicone mat or parchment to a baking sheet. Repeat with the remaining dough.
3. Bake in a preheated oven for 20 minutes, until crisp and slightly golden. Allow them to cool in the pan on a wire rack, then store in an airtight container

