

Homemade Crackers

Ingredients

3 Cups All purpose flour or a mix of all purpose and whole meal flour

2 teaspoons sugar

2 teaspoons salt

4 tablespoons olive oil

1 cup water

Optional toppings: Tbsp fennel seeds, 1 Tbsp poppy seeds, 1 tsp salt

Method

Heat oven to 230 degrees C

Mix together dry ingredients

Add oil and water and stir until a soft sticky dough is formed. Add tiny amounts of water if dough too dry

Divide dough into 2 balls.

Pat dough into a thick square with your hands

On a lightly floured surface roll the dough into a large thin rectangle.

Brush the surface lightly with water

Sprinkle on seasonings if using

Cut the dough into cracker sized rectangles and place on baking paper on baking sheet. Prick each cracker with a fork

Bake for 12-15 min. Thinner crackers will bake quicker.