

Homemade Crackers

Ingredients:

3 cups 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:

1. Heat oven to 230 degrees
2. Mix together dry ingredients
3. Add oil and water and stir until a soft sticky dough is formed.
4. Add tiny amounts of water if dough too dry
5. Divide dough into 2 balls
6. Pat dough into a thick square with your hands
7. On a lightly floured surface roll the dough into a large thin rectangle
8. Brush the surface lightly with water
9. Sprinkle on seasonings if using
10. Cut the dough into cracker sized rectangles and place on baking paper on a baking sheet. Prick each cracker with a fork
11. Bake for 12 to 15 minutes
12. Thinner crackers will bake quicker