

Homemade Crackers

Ingredients;

3 cups all purpose flour (or a mix of all purpose and wholemeal)

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 two 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

Sprinkel 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 to 15 minutes

(Thinner crackers will bake quicker)