

# Homemade Rosemary Cracker Bread

This thin, crispy bread is really delicious and easy to make. There is no yeast or rising to fuss with. You can use all white flour if you prefer, but I added some whole wheat flour and a bit of ground flax to make them healthier. These are great for eating with hummus or other spreads, or with an antipasti platter of meats and cheeses. If sealed in an airtight container, these will hold for up to a week.

Yields about 2-1/2 cups

## Ingredients:

2-1/4 cup all purpose flour

3/4 cup whole wheat flour

1/4 cup ground flax

2-3 tablespoons fresh rosemary--  
chopped fine

1 teaspoon salt (preferably coarse or  
flake sea salt), plus more for sprinkling

1 cup warm water 1/3 cup olive oil



1. Mix the two kinds of flour, ground flax, rosemary, and 1 teaspoon of the salt together in a mixing bowl. Stir in the water gradually and mix until it forms a dough ball.
2. Place the dough on a lightly floured surface and knead for about two minutes until the dough is smooth.
3. Divide the dough into smaller balls (I divided it into 8 which gave me crackers of about 9-10 inch diameter. If you'd like smaller crackers, divide into 10 or 12). Place in a lightly floured baking dish or on a clean cloth and cover. Allow to rest 20-30 minutes.
4. Pre-heat oven to 450° F. Place a baking sheet in the oven to pre-heat.
5. On a lightly floured surface, roll each ball to a thickness of about 1/16 inch (or about 7-10 inch diameter, depending on how many balls you made). Lightly brush with olive oil, and sprinkle with additional salt.
6. Remove the hot baking sheet from the oven. Drape one of the circles of dough over your rolling pin and transfer to the hot sheet. Bake for about 3 minutes, then flip the dough and bake another 2-3 minutes.
7. Remove the bread and place on a cooling rack to cool. Place the next dough on the baking sheet and continue the process until all crackers are baked.

## Frankie's Tips:

- ◆ I tested this recipe as is and with a pizza stone which also worked great. If using a stone, pre-heat for at least 30 minutes. Then use a floured pizza peel to transfer the crackers to the stone.
- ◆ Whether using the stone or the baking sheet, you are using HOT equipment. Be careful yourself and keep little ones out of the kitchen.
- ◆ When cooled, the crackers should be crisp, with small bubbles and light browning, especially on the edges. If it bends without breaking then it should go back in the oven for a couple of minutes. If the crackers puff up in the middle like pita bread, you need to roll them thinner.
- ◆ I used fine sea salt but decided I would have liked it better with a coarse, or flake sea salt.
- ◆ Feel free to adjust the ratio of all purpose flour, wheat flour and ground flax to your liking. You can also try other herbs, or mix in hard cheese such as Pecorino or Parmigiano-Reggiano.
- ◆ Break these up into random shapes and sizes if desired before serving.

