

Sourdough Whole Wheat Crackers

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Recipe source: [King Arthur Flour](#)

Makes 20



INGREDIENTS:

- 4 ounces King Arthur Premium Whole Wheat Flour or White Whole Wheat Flour
- 1/2 teaspoon sea salt
- 8 3/4 ounces unfed ("discarded") sourdough starter (1 cup)
- 2 ounces unsalted butter room temperature
- 2 tablespoons dried herbs of your choice optional
- 3/4 teaspoon baking powder
- Oil for brushing
- Coarse salt (such as kosher or sea salt) for sprinkling on top
- Additional dried-herb or spice blend to sprinkle on top (optional)

DIRECTIONS:

- Mix together the flour, salt, sourdough starter, butter, and optional herbs to make a smooth (not sticky), cohesive dough.
- Divide the dough in thirds, and shape each third into a small rectangular slab. Cover with plastic wrap, and refrigerate for 30 minutes, or up to a couple of hours, until the dough is firm.
- Preheat the oven to 300°F (convection) or 325°F (conventional bake cycle).
- Very lightly flour a piece of parchment, your rolling pin, and the top of the dough.
- Working with one piece at a time, roll the dough to about 1/16" thick (or as thin as possible). The dough will have ragged, uneven edges; that's OK. Just try to make it as even as possible.
- Transfer the dough and parchment together onto a baking sheet. Lightly brush with oil and then sprinkle the salt over the top of the crackers.
- Cut the dough into 1 1/4" squares or triangles; a rolling pizza wheel works well here.
- Prick each square with the tines of a fork (optional).

- Bake the crackers for about 20-30 minutes, until the squares are starting to brown around the edges.
- When fully browned, remove the crackers from the oven, and transfer them to a cooling rack. Store airtight at room temperature for up to a week; freeze for longer storage.

NOTES

Some herb blend suggestions, all from [The Spice House](#):

Rocky Mountain Blend

Italian Herb Blend

Herbes de Provence

Lemon Pepper

Garlic Salt