



Sourdough Rosemary Crackers

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

90

Description

If you love making your own sourdough bread you'll love this sourdough cracker recipe. Don't toss the discard every time you feed and refresh your starter. Turn this flavorful unused product into amazingly delicious and super easy homemade crackers. With just the right amount of crunch and flavor, you won't be able to stop snacking. Fully cooled crackers can be stored in an airtight container at room temperature for up to one week.

Ingredients

— - 1 cup all-purpose flour - 1 cup sourdough starter discard - ¼ cup extra-virgin olive oil - 2 tablespoons finely chopped fresh rosemary - 1 teaspoon kosher salt - olive oil cooking spray - ½ teaspoon flaked sea salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine flour
2. sourdough starter discard
3. olive oil
4. rosemary
5. and kosher salt in a bowl. Mix with a wooden spoon to incorporate the ingredients. Turn out onto a work surface and knead until a smooth dough forms. Divide dough into two pieces and shape each piece into a small rectangle. Lightly flour a large sheet of parchment paper and place one piece of dough on top. Sprinkle dough lightly with flour
6. then roll into a large
7. 1/16-inch-thick rectangle. Cut into 1 1/4-inch squares. Spray tops with cooking spray and sprinkle with flaked sea salt. Carefully transfer the parchment paper and dough to a baking sheet. Repeat with the remaining dough. Bake in the preheated oven until crackers are golden brown
8. about 24 minutes
9. turning halfway through. Remove from the oven and let cool on a baking rack.