

Gluten-Free Homemade Crackers (60 pieces)

Homemade whole grain crackers are a perfect crunchy pairing for the warm vegetable dip! You can literally mix, roll and bake these crackers in under an hour, probably even faster! The sesame, poppy and whole flaxseeds add extra texture and flavor. The thinner you roll the dough, the better! It makes a more crunchy, tastier cracker, go thinner than you think you should.

- 3 cups gluten-free flour
- 2 teaspoons sugar
- 2 teaspoons kosher salt, plus more for sprinkling
- 1 teaspoon onion powder
- 4 tablespoons extra-virgin olive oil
- 1 cup water, plus more as needed
- 1 tablespoon sesame seeds
- 1 tablespoon poppy seeds
- 1 tablespoon whole flaxseeds

Instructions

- Place a rack in the lower third of the oven and heat to 450°F. Sprinkle a baking sheet lightly with flour and set aside.
- In a medium bowl, whisk together the flour, sugar, onion powder, and salt.
- Add the oil and water to the flour mixture. Stir until a soft, sticky dough forms. If a lot of loose flour remains in the bottom of the bowl and the surface of the dough, add more water, a tablespoon at a time until all the flour is incorporated.
- Divide the dough into two halves and set one half aside. Sprinkle a large piece of parchment paper with flour and set one half on top. Pat it into a thick square with your hands.
- Working from the center of the dough out, roll the dough into a rectangle roughly ⅛-inch thick or thinner. Flour the rolling pin as needed if the dough is sticky. If the dough starts to shrink back as you roll it, let it rest uncovered for 5 minutes and then continue rolling. Use the parchment paper to transfer the dough to the floured sheet pan. Carefully peel away the parchment paper and discard it.
- Brush the surface lightly with water. Combine the seeds in a small bowl and sprinkle half of them (roughly 1 ½ tablespoons) evenly over the dough. Gently press the seeds to help them stick.
- Using a pizza cutter or a sharp knife, cut the dough into individual crackers roughly 2-inch by 3-inches, or desired shapes. It's fine to keep them close to each other. Prick each cracker with the tines of a fork to prevent them from puffing during baking about 3 to 5 times.
- Bake the crackers in the oven for 12-15 minutes, until the edges are browned. Thinner crackers will bake more quickly than thicker ones; you can remove the crackers as they brown to your liking and continue baking the rest. While the first batch is baking, roll out and cut the remaining dough.
- Transfer the baked crackers to a wire rack to cool completely. The crackers will slightly crisp further as they cool, however, try to get as crisp as possible straight from the oven.

Notes

- You can add any toppings you like to the crackers; sesame, poppy, flax, fennel, dried herbs, chili spices.
- Store the crackers in an airtight container on the counter for 2 to 3 days. To re-crisp the crackers, lay them on a baking sheet and put them in a 350°F oven for a few minutes.