

# Sourdough Crackers

*Discard friendly recipe*

## Ingredients:

- 100g Non active Sourdough Starter [discard]
- 120g Flour (*my personal favorite for this recipe is spelt, any flour works*)
- 30g Olive Oil

## Directions:

1. In a large mixing bowl mix all the ingredients until a dough forms.
2. Cover the bowl and let it ferment at room temperature for 8-12 hours.
3. When you are ready to bake, preheat oven to 425°.
4. While the oven is preheating, place your dough on a parchment paper and roll out flat until it is roughly 1/8 of an inch thick or thinner.
5. Sprinkle with salt and sesame seeds or your favorite topping.
6. Using a knife or pizza cutter, cut into cracker size pieces.
7. Transfer the dough with the parchment paper onto a sheet pan and bake (in your preheated oven) for 12-15 minutes.