

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:

- In a large mixing bowl mix all the ingredients until a dough forms.
- Cover the bowl and let it ferment at room temperature for 8-12 hours.
- When you are ready to bake, preheat oven to 425°.
- 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.
- Sprinkle with salt and sesame seeds or your favorite topping.
- Using a knife or pizza cutter, cut into cracker size pieces.
- Transfer the dough with the parchment paper onto a sheet pan and bake for 12-15 minutes.

Note:

Every flour absorbs water differently, so you may need to add a little water if your dough feels very dry.