



Sesame Crackers



These crackers are a delightful accompaniment to cheese or relishes.

Prep: 20 min **Cook:** 45 min **Total:** 1 hr 5 min **Yield:** 25-30 **Oven:** 300°

Ingredients

1/4c plus 3 tpb whole wheat flour
1/4c plus 3 tpb white flour
3T sesame seeds
3/4t salt
1/2t baking powder
2T butter (Kerrygold is best)
1t cream
4-5T water
Flour for dusting

Directions

- Preheat oven to 300°. Lightly flour cookie sheet, or line with parchment paper.
- In a medium bowl, mix together dry ingredients.
- Using a pasty blender, cut in butter and add cream until the mixture resembles breadcrumbs.
- Add just enough water to create a firm dough. Be careful to handle only enough to mix. Overmixing can create a tough dough.
- Flour the dough and surface, then roll out dough to 1/16 or 1/8 in thickness. Prick the dough with a fork.
- Cut the dough into crackers: use cookie or biscuit cutters, or into squares with a knife or pastry wheel.
- Transfer to prepared cooking sheet, allowing about 2" in between.
- Bake about 45 minutes or until lightly browned and crisp.
- Remove from cookie sheet immediately and let cool on wire rack.