Absolutely worthwhile whole grain buttermilk cracker recipe
Makes 3 dozen thin crackers

INGREDIENTS:
1 1/2 cups (192g) whole wheat flour
1 cup (126g) all-purpose flour
1/2 cup (72g) brown rice flour, plus more for rolling
1 1/2 tablespoons organic cane sugar
1 teaspoon baking powder
1/2 teaspoon kosher salt
1/3 cup olive oil, plus more for brushing on the dough
1 cup buttermilk
6 tablespoons seeds such as poppy seeds, sesame seeds, flax seeds, celery seeds, etc.
Flaky sea salt, such as Maldon salt

METHOD:

1. Whisk the whole wheat flour, all-purpose flour, brown rice flour, sugar, baking powder, and kosher salt in a bowl until combined. Make a well in the center and add the olive oil and buttermilk. Stir, gradually incorporating the flour into the olive oil mixture, until it forms a dough. It should be soft but not too sticky. Add additional buttermilk if it is dry.

2. Turn the dough out onto the countertop. Knead for about 20 seconds, until it is well mixed. Shape into a flat rectangle and wrap in plastic. Refrigerate for 1 hour, or as long as overnight.

3. Heat the oven to 350 degrees. Line 3 half sheet pans (approx 18 X 13 inches) with parchment.

4. Divide the dough into thirds. Lightly flour the counter top with brown rice flour, and flour a rolling pin. Roll one piece of dough into a large sheet that is the same size as the sheet pan and approximately 1/16-inch thick (about the thickness of a quarter.) If necessary, lift the dough and sprinkle a sparing amount of flour underneath it to keep it from sticking. If the shape starts to go AWOL, place the flat of your hands on top of the dough to stretch it into a rectangular shape. Transfer it to the paper. Slip both hands under the paper and lift it onto the baking sheet.

5. Brush the dough with about 2 tablespoons olive oil. Sprinkle it with 2 tablespoons of the seeds and a little flaky salt. Place a piece of plastic wrap on top, and roll over the seeds with a rolling pin to embed them into the dough. Peel off the plastic.

6. With a pizza cutter or sharp knife, cut the dough into thirds the long way. Rotate the baking sheet and cut into 4 equal pieces crossways to make 12 crackers. Trim the uneven outside edges with the pizza cutter. Leave the edges on the baking sheet. These are the cook’s taste
testers. (You can cut the crackers any size you want; this cut will make large squares.) Repeat with remaining dough.

7. Bake for 18 to 23 minutes, or until the crackers are golden brown and crisp all the way through. Let cool on the pan and store in an airtight tin.

THE STUFF ON TOP:

**Lemon flavored ricotta:** Mix ricotta with some lemon zest (1/2 cup ricotta to half a lemon). Season with salt and pepper and a few drops of lemon juice. Top with thinly sliced radishes, some sliced sugar snap peas (raw or blanched), a few herbs, more salt and pepper. Eat for lunch.

**Feta and honey:** Mix ricotta and feta together to taste (about half and half). Spread on crackers. Drizzle with honey and sprinkle with black pepper.

**Herby:** Mix chopped fresh herbs (oregano, thyme, rosemary, tarragon, parsley, chives, whatever strikes your fancy) into either of the above spreads. To make a molded cheese spread, line a small ramekin or bowl with plastic or cheesecloth, pack the cheese into the mold, and refrigerate. Unmold and cover with more chopped herbs.

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