

SOURDOUGH AND BAKING

Sourdough crackers with dried herbs

Thin, crisp crackers made with sourdough discard, from CarolAnn Leventhal's recipe. The dough does not need to rise.

Recipe author: CarolAnn Leventhal · King Arthur Baking

**TIME**

1 hour and 25 minutes total, including 20-25 minutes baking

MAKES

About 100 small crackers

Method: Mixing, chilling, rolling out and baking

Season and ingredients: Year-round

Storage: Cool completely, then wrap well and keep at room temperature for up to a week. Freeze for longer storage.

Ingredients

- ☐ 227 g unfed mature sourdough starter or sourdough discard
- ☐ 113 g white whole wheat flour (King Arthur Golden Wheat Flour)
- ☐ ½ teaspoon flaky sea salt
- ☐ 57 g unsalted butter, at room temperature
- ☐ 2 tbsp dried herbs of your choice, optional
- ☐ Oil, for brushing
- ☐ Coarse sea salt or kosher salt, for sprinkling

Weigh the ingredients listed in grams. Use measuring spoons for the flaky salt and herbs.

Equipment

- ☐ Kitchen scales, bowl, rolling pin, baking parchment, two baking trays, knife or pizza cutter and fork.

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Sources and history on the Fermentarnia website
fermentarnia.com



Sourdough crackers with dried herbs / continued

Instructions

1. Mix and chill

Mix the starter, flour, salt, butter and optional herbs to make a smooth dough that is not sticky. Divide in half and flatten each half into a rectangle. Cover with cling film and refrigerate for 30 minutes to about 2 hours, until firm.

2. Roll out

Preheat the oven to about 175°C (350°F). Lightly flour the baking parchment, rolling pin and dough. Roll each piece evenly to about 1.6 mm (1/16 inch) thick, then transfer to a baking tray on the parchment.

3. Cut and prick

Brush with oil, sprinkle with coarse salt and cut into 3.2 cm (1¼-inch) squares. Prick each cracker a few times with a fork. Repeat with the second piece of dough.

4. Bake and cool

Bake for 20-25 minutes, until the edges begin to brown. Halfway through, swap the trays from top to bottom and turn them front to back. Remove from the oven and set the trays on a rack to cool.

Tips

Choose any dried herbs you like, or leave them out.

Pricking the dough with a fork helps keep the crackers flat as they bake.

How to serve

Serve with hummus.

Under the microscope

Thin dough, less moisture, more crunch

The starter supplies flour, water and flavour here; the dough does not need a bread-like rise. Rolling it very thin helps it lose moisture in the oven. Low moisture gives crackers their crispness, so let them cool fully before sealing them in a container.

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