

Sourdough Crackers

Ingredients:

- 1/2 cup (57 grams) all-purpose flour
- 1/2 cup (113 grams) sourdough starter discard
- 2 tablespoons unsalted butter, at room temperature, plus more (melted) for brushing
- 1/4 teaspoon kosher salt, plus more for sprinkling
- Freshly cracked black pepper, seeds optional



Directions:

1. Heat the oven to 350°F. Combine the flour, starter discard, butter, and thyme in a large bowl. Once the dough comes together, use your hands to knead until smooth and elastic.
2. You can let the dough rise for about 30 minutes in the refrigerator or go straight to rolling out the dough. Lightly flour a piece of parchment paper and roll out the dough to about 1/16 inch thick. Use a large kitchen knife or pasta roller to cut into 1 1/2 x 3-inch strips.
3. Transfer the cut dough with the parchment to a baking sheet. Brush the tops lightly with melted butter and sprinkle with salt and pepper.
4. Bake crackers for 25 to 30 minutes, or until evenly browned, turning the baking sheet halfway through so they cook evenly.