



## Mixed Herb Crackers

WGHS Member Barb served these crackers at the Herbs in St Louis class WGHS conducted at the Missouri Botanical Garden on April 21, 2015.

1 c all purpose flour	2 T chopped fresh chives
½ t salt	½ t dried thyme
¼ t pepper	½ t dried oregano
4 T cold butter, cut into small pieces	¼ c sour cream or yogurt

Mix flour, salt, and pepper in food processor.

Add cold butter. Pulse until small crumbs.

Add fresh chives, thyme, and oregano.

Pulse into dough.

Add sour cream or yogurt and pulse until dough starts to hold together.

Put out on a floured surface. Form into a ball. Divide into two pieces.

Roll out each piece until very thin (about ⅛ inch). Cut into shapes.

Put on a cookie sheet lined with parchment or sprayed with nonstick spray.

Lightly sprinkle with salt and prick all over with a fork.

Bake at 350 degrees for about 15 minutes until lightly brown around the edges.

Cool.

Enjoy!