



Whole Wheat Rosemary Crackers

Christy and Jim served these delicious crackers at our 2014 Meet & Greet.

2 c whole wheat (or white) pastry flour	2 t pepper (optional)
½ c olive oil	¼ c sesame seeds (optional)
¾ c water	½ c sunflower seeds (optional)
2 t salt (optional)	½ c fresh rosemary

Combine ingredients.

Roll out between two pieces of wax paper or Silpat to a thin dough.

Cut dough into cracker-sized squares, but do not break them apart.

Bake at 375 degrees for 12 to 15 minutes.

Separate crackers after baking.

Enjoy!