

Olive Oil Crackers with Fresh Herbs +/-or Seeds and Sea Salt  
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2 cups all-purpose flour  
1 tsp baking powder  
1/2 tsp salt  
2/3 cup warm water  
1/3 cup extra-virgin olive oil  
fresh sage +/-or rosemary +/-or parsley +/-or chives, finely chopped  
sea salt to taste

preheat oven to 425 degrees F

to make the dough, mix flour, baking powder, salt, water and olive oil together in a bowl.

divide the dough in half and roll out each half separately directly on an ungreased cookie sheet.

roll the dough out very thinly until it covers almost the entire cookie sheet.

add whichever herbs or combination you want, and sprinkle the sea salt over everything. (you can brush the dough with a little olive oil before adding the toppings, to help them stick. or use an egg wash if desired.)

cut the dough into squares or strips with a sharp knife or a rotary pizza cutter.

bake for 12-14 mins until crackers turn golden + crispy (watch them like a hawk, they can burn easily!)