Cornmeal and Parmesan Seed Crackers

Description

Customizations for homemade crackers are endless, but the combination of the coarse cornmeal, tangy parmesan, nutty seeds, and sea salt pushed these into "crackers from heaven" territory for me.

Summary

Yield: 24
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1 cup all purpose flour
- 1 cup cornmeal
- 3/4 cup cool water
- 1/2 cup grated parmesan cheese
- 3 tbsp unsalted butter softened
- 3/4 tsp sea salt
- 2 tbsp assorted seeds - poppy and sesame

Instructions

Put the flour, cornmeal, water, cheese, butter, and salt in a food processor and pulse until the mixture forms a ball, 2 to 3 minutes.

Remove from the processor (it will be soft - don't worry), wrap in plastic wrap, and refrigerate for at least 30 minutes or up to 2 hours.

Preheat the oven to 400 degrees F and line 2 baking sheets with parchment.

Divide the dough into 2 equal portions. On a lightly floured work surface, roll out the dough evenly, flipping it from time to time and adding more flour as needed when the dough sticks. Roll to about 1/8 inch thick.

Sprinkle the dough lightly with the seeds and salt and continue to roll just to press the salt and seeds into the dough. Using a pizza wheel, cut into desired shapes and poke the dough evenly in several places with the tines of a fork. If you forget this step you'll have large air bubbles in your crackers!

Carefully arrange the dough on the prepared baking sheets, leaving space between them. Bake until they begin to brown and become crisp, around 15 to 18 minutes.

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Let the crackers cool completely and store in an airtight container. They'll stay crisp for up to 2 weeks.