

Crackies	1 batch	2 batches	3 batches
	grams	grams	grams
Chia	50	100	150
Sesame seeds	40	80	120
Whole flax seed	40	80	120
Almond flour	60	120	180
Psyllium husk powder	10	20	30
Pumpkin seeds	35	70	105
Granulated garlic	1/2 tsp	1 tsp	1 1/2 tsp
Ground black pepper	1/4 tsp	1/2 tsp	1 tsp
Baking powder	1/4 tsp	1/2 tsp	1 tsp
Red pepper flakes	1 tsp	2 tsp	1 Tbsp
Pre-grated parmesan cheese	70	140	210
mix the above before adding			
Cold water	2/3 cups	1 1/3 cups	2 cups

Each batch will mostly fill a 12" x 17" sheet pan. Spices can be adjusted to your taste.

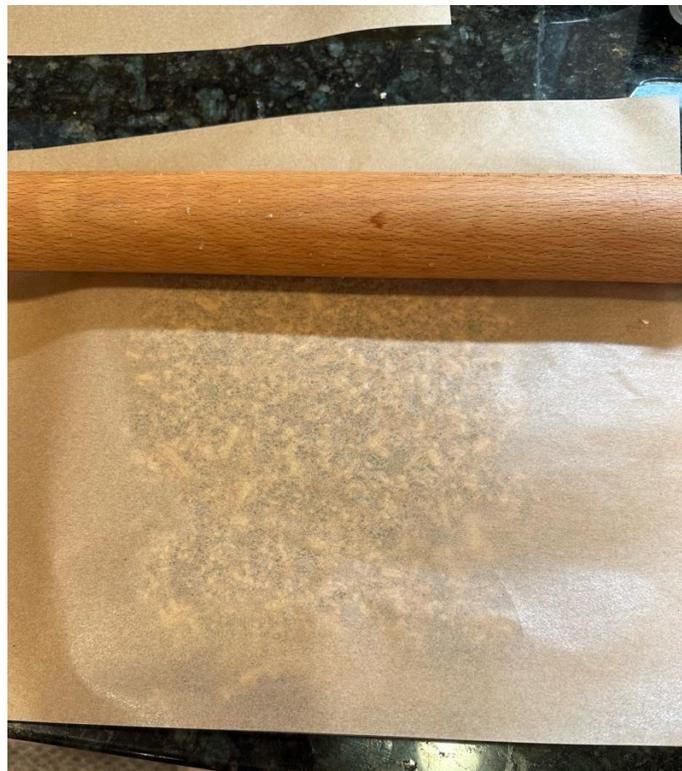
Thoroughly mix the dry ingredients. This can be done by hand or in a stand mixer.



Add the water and mix until thoroughly combined.



For ease of rolling, form the dough into a rectangle cube on a sheet of parchment before rolling out between two sheets of parchment paper.



After rolling, square up the edges



Sprinkle the top with everything bagel spice, then gently roll the spice into the dough



Using a pizza wheel cutter, cut crackers into desired size.



Bake in a 275 degree oven about 1.75 – 2 hours until crackers are no longer moist and dry to touch. Depending upon your oven, you may want to rotate trays during baking. Let cool on cookie sheets.

Break apart and store. Air tight container is not necessary. Ours crackers don't tend to last more than 3-4 days, but they could be good for longer.