

# Celiac Cucina Pizza Crust Crackers

That nutty flavor in a cracker

Fully customizable

Basic Guidelines – please read through before attempting



Thick, or thin. Plain, or seasoned.

Thickness determined by roller pin thickness gauge.

Option 1: Left 1/16" guide, 1/8" guide Center & Right

The thin cracker on the Left is very crisp/hard, excellent for dips.

The Center and Right crackers would also work with dips, but are more substantial for spreads, etc.

Option 2: Desire a lighter/softer cracker?

1. Add max water to rise.
2. Add 1/8 – 1/4 tsp Baking Soda to the crust mix before hydrating.

Empty contents into a large mixing bowl.

Make a well in the center of the bowl.

Option 3: Add the oil to the well. The higher the volume of oil, the crispier the crackers.

1. 1 Tbsp (14g) Min
2. 2Tbsp (28g) Max

Measure water and bring to temperature, then add. Baking/Candy Thermometer = best method. 120°-130°F. Do Not Exceed 130°F

- Per option two
- 1. Min 7 Tbsp (105g)
- 2. Max 1/2 Cup (120g)

Use a wooden spoon and stir. Stir with vigor, to whip / incorporate air. Scrape down the sides of the bowl and form a ball. Set aside.

## Shape and season the crackers

Place dough on a sheet of plastic wrap, brush with oil. **Ensure the plastic is larger than your baking sheet.**

Cover with second sheet of plastic. Smash dough with your hand.

Using desired thickness gauges on rolling pin, roll both directions.



Carefully, peel portions of the top plastic, then use the bottom plastic to reshape (square) the dough.

Roll into desired thickness. Carefully peel the top plastic. Brush the top with oil.

Option 5: Season as desired.

*Pictured: Everything Bagel.*



Recover with plastic. Flip plastic sandwiched dough to place the oiled and seasoned side down.

Carefully peel the top plastic from the non-seasoned side. Cover with parchment paper.

Run roller over the parchment paper side a couple of times to set the seasoning in the cracker dough.



### Fill pan – Rise the dough

*Flip the cracker dough, placing the parchment paper down. Carefully, peel back the top plastic. Place the dough in a warm spot. Set your timer for the rise. Preheat the oven.*



After the rise time, cut your crackers, downward force works better than a through slice. I prefer the small, toothed side of a cake decorating tool.



To improve even cooking opportunity use kitchen scissors to divide the dough into smaller parcels. I like to turn the cut corners out. Once the dough is spaced and the oven is ready, bake per cracker type. Allow to rise. *All three crackers in the image above were allowed to raise for 15 – 20 minutes.*



### Bake

#### Thin crackers:

1. **Preheat oven 375°F**
2. To bake, restart oven. **Bake at 350°F** (A baking stone under the baking pan offers best results)
3. Set timer for four minutes
  - a. At four minutes, rotate the pan and return to the oven
4. **Reduce to 190°F**
  - a. Bake for an additional 20 minutes

#### Thicker crackers:

1. **Preheat oven 400°F**
2. To bake, restart oven. **Bake at 375°F**
3. Set timer for five minutes
  - a. At five minutes, rotate the pan and return to the oven.
4. **Reduce to 300°F.**
5. Set timer for ten minutes
  - a. At ten minutes, rotate the pan and return to the oven.
6. Return to the oven for another five minutes.
7. **Reduce to 190°F**
  - a. Bake for an additional 5 to 10 minutes

**Note: for any crackers not crisp. Return to oven at Keep Warm (170-180°F) temp for 15 to 30 minutes to complete drying process.**

**Consideration: Oven temperature variance may be greater than expected.**

**I was shocked to learn that our oven's targeted acceptable range of  $\pm 30^\circ\text{F}$  from set point.**