

Celiac Cucina Seeded Crackers from Pizza Crust Mix



Tools Required:

½ size baking sheet (13"x18")
Rolling pin and ⅛" gauge
Plastic wrap & Parchment paper (must fit pan)
Brush (silicone)

Recommended: Baking stone

Additional ingredients, dough:

¼ Tsp baking soda
1.5 Tbsp Olive Oil (plus more for coating)
120g Water

Topping:

3Tbsp Seed mix
¼ - ½ tsp Kosher salt

Instructions:

Empty contents into a large mixing bowl.

Add ¼ tsp Baking Soda and mix to incorporate, mix, then make a well in the center of the bowl.

Add the oil to the well 1.5 Tbsp (21g).

Measure water ½ Cup (120g), bring to temperature then add.

Baking/Candy Thermometer = best method. 120°-130°F. Do Not Exceed 130°F

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.

Place a piece of plastic wrap on the counter and lightly oil the surface. ***Ensure the plastic is larger than your baking sheet!***

Place dough on a sheet of plastic wrap, brush with oil.

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 Carefully peel the top plastic. Brush the top with oil, then season/top the dough.



Recover seeded/seasoned side with plastic. Flip dough, sandwiched between plastic sheets, placing season/topped 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.



Transfer to baking sheet/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.

Allow to rise on pan for 20 minutes.



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.

I prefer a 2" square cut with a diagonal cross through each square (my cheat marks visible on paper edges).

To improve even cooking opportunity use kitchen scissors to divide the dough into smaller parcels (two or four).



Bake:

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 temp 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
7. **Reduce to 200°F**
 - a. Bake for an additional 15 minutes.

Once cooled, crackers should easily break on cut lines.

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.

The Maillard reaction: beyond that deep brown color, provides increased umami flavors. Do not confuse the reaction of/for burning.

Consideration: Oven temperature variance may be greater than expected.

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