

Oaty thin crackers

A thin, strong cracker, perfect for topping with cheese, pate or salmon.

Inspired by Dan Lepart and the *Guardian*, 13 November 2010.

Ingredients

300 g	plain flour (plus some for dusting)
5 g	Traidcraft Fair Trade caster sugar
2.5 g	baking powder
5 g	salt (for the dough)
50 ml	FAIRTRADE olive oil
100 g	rolled oats (jumbo oats work well)
175 to 200 ml	water

Method

Preparation

Put the flour, sugar, baking powder and salt in a mixing bowl and rub in the oil to form a coarse grainy mixture.

Mix in any seeds or spices at this point.

Add the oats and 175 ml water and mix with your fingers until the ingredients come together in a dough ball.

Turn the dough out on a work-surface and knead for a minute or two. Whilst kneading, add more water, 5 ml at a time, until the dough becomes wet and quite sticky. At this point dust with a little more flour and form into a ball.

Return the dough to the bowl, cover, and set aside for at least 30 minutes, ideally 2 to 3 hours.

Cooking

Pre-heat the oven, with a baking stone if you have one, to Gas Mark 3.

Divide the dough into three roughly equal portions.

Re-hydrate a dough ball (5 ml water at a time) until it goes all sticky on you, and then lightly dust your work-surface and your rolling pin and roll out the dough, dusting from time to time to prevent sticking, until it is nearly as thin as a metal spatula. You may need to apply a lot of pressure to achieve this.

Using a circular cookie cutter cut out as many crackers as possible; remove any surplus dough and save for later.

Dust again and give each circle an extra roll to make them thinner still if necessary.

Transfer the crackers to a baking tray and bake for 10 to 15 minutes (or more) until golden brown; you might need to remove outlying crackers earlier than those in the centre.

Cool the crackers on a wire mesh.

Repeat the roll - cut - roll bake process for the remaining dough.

Serve

Serve at room temperature with cheese, pate, or dips.

Notes

Home-made crackers keep well in an airtight container.

Various flavour extras are possible, e.g.

- Add 10g of sesame seeds, fennel seeds, or caraway seeds.
- Add 5 gm ground cumin or chilli.
- Add 10g Zaytoun Fairtrade Zaatar.