

Savory Crackers

from *The Great British Bake-Off Big Book of Baking*

Ingredients

2 eggs

375g or 3 ¼ cups all-purpose flour

1 tsp salt

125g or 9 tablespoons unsalted butter

40 ml or just under ¼ cup water

¼ cup sundried tomato in oil, drained and blitzed in food processor

40g grated parmesan cheese

1 tablespoon sesame seeds

2 tablespoons “Everything But the Bagel” Seasoning (*this ingredient is not from the original recipe, but recommended by the TBA Culinary Crew*)

Directions

1. Lightly beat one of the eggs in a bowl. Add the flour, salt, butter, and water and, using a mixer, mix well for 5 minutes to make a dough.
2. Divide the dough in half. In a mixer and working one half at a time, add the sundried tomato and parmesan cheese to one half and mix. In the other half mix in the Everything But the Bagel seasoning.
3. Using a rolling pin, roll out each piece of dough on a lightly floured worktop to about 3mm or 1/8 inch thick. Place on a baking sheet or tray and cover with cling wrap. Chill in the refrigerator for 30 minutes. Preheat oven to 400 degrees.
4. Using a round cutter, cut out 18 discs from each sheet of dough. Place parchment paper on the baking trays. Place the discs on the baking trays.
5. Beat the remaining egg and add a splash of water. Brush the egg wash over each cracker. Sprinkle sesame seeds on the sundried tomato crackers.
6. Bake for 10 to 15 minutes until golden brown. Rotate once during baking. Transfer to a wire rack to cool.