

Homemade Wheat Thins



I like to roll doughs like this on a piece of parchment paper because it makes it easier to remove and transfer the cut crackers to the baking sheet.

- 1 1/4 cups whole wheat flour
- 1 1/2 tablespoons sugar
- 1/2 teaspoon salt, plus extra for sprinkling
- 1/4 teaspoon paprika
- 4 tablespoons butter, cold
- 1/4 cup water (plus more, if necessary)
- 1/4 teaspoon vanilla

In a bowl mix together flour, sugar, salt and paprika. Using a regular sized cheese grater, grate butter into flour mixture (or cut in with pastry cutter or knives). immediately toss butter in flour mixture to coat, breaking up pieces a bit more as you go.

Mix together water and vanilla. Pour over flour mixture and mix until evenly moistened and the dough comes together but is not sticky (add a bit more water if necessary). Divide the mixture in half and form into balls.

On a lightly floured piece of parchment paper, roll out the dough as thinly as possible (or as desired). Cut into squares and place on a baking sheet lined with parchment paper. Sprinkle with a bit of salt (and other toppings if desired).

Bake at 400° F for 8-10 minutes or until browned and crisp. Cool completely and store in an air-tight container or bag at room temperature.

Makes approximately: 60 crackers (depending on the size and shape you make them)

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