

Olive Oil Crackers

2 1/4 cups (300 grams) all purpose, white whole wheat or white spelt flour, or a combo of these flours

3/4 teaspoon salt

1/4 teaspoon baking powder

2 teaspoons za'atar (optional but worth the flavor) Alternatively, use thyme and a pinch of oregano

1-2 tablespoons sesame seeds or nigella seeds and a bit more for sprinkling on top

1/4 cup water (60 ml) (if too dry, add another teaspoon at a time, at most 2 tablespoons should suffice)

2 large eggs

1/4 cup (60 ml) olive oil, plus a bit more for brushing on crackers (or use oil spray for tops)

In a food processor, a mixer or by hand, put the flour, salt, baking powder, zaatar and sesame seeds and whiz together. In a measuring cup put the water, eggs and olive oil and add all at once, pulsing or beating together just till combined and a soft ball forms. Let dough rest 15-20 minutes and while it rests, turn oven to 375 F/190 C. Divide dough in 2, and on parchment paper (or silpat) roll out dough **as thinly as possible** into a large rectangle. The thinness of the dough determines the crispiness of the cracker. Brush dough with olive oil or lightly spray with oil spray. You can sprinkle with more sesame or nigella seeds if you wish and press lightly into dough. Cut into squares or rectangles, try to make them even in size so they will bake at the same rate. Lift crackers onto parchment lined baking sheets and bake 12-15 minutes or till crackers are golden brown and crispy. Keep an eye on them so they don't burn. Remove promptly from oven and cool in baking sheets on wire racks. Store in tins or snap lid boxes.