

SOURDOUGH LONG FERMENT CHEESE IT CRACKERS

Ingredients:

- 2 cups flour
- 1 tablespoon ranch powder
- 2 teaspoons salt
- 1 stick cold butter
- 1 cup sourdough discard
- 2 cups cheese
- 1-3 Tablespoons water(optional)



Directions:

1. In a large bowl place your two cups of flour
2. Add in the ranch powder and salt
3. Cut in the stick of butter by either cutting the stick into pea size pieces or using a dough cutter
4. Mix in the sourdough discard and cheese until blended with a large spoon or with your hands. Add in a tablespoon of water at a time if needed to get it to come together.
5. Shape into a ball and place in plastic wrap or in a bowl with a lid.
6. Place in the fridge overnight or 8-12 hours (short ferment 1-2 hours)
7. Remove from fridge and cut into half, working with a half a time.
8. Lay a piece of parchment paper on your counter the size of your baking sheet.
9. Using a rolling pin and/or your hands roll very thin, 1/8" if possible.
10. Preheat oven to 350 degrees F.
11. Cut the dough with a cookie cutter or knife into one inch squares. You can choose to use a toothpick to poke a hole into each square.
12. Sprinkle the crackers with a smidge more salt if desired and sling onto your baking sheet.
13. Bake for 20-30 minutes until golden. They will crisp up a bit after they cool down. If your unable to get your dough very thin you will need to bake longer.
14. Work with your other half while the first half is baking or save for a future use.

Best enjoyed the same day



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