

---

# BUTTERY CRACKERS (NON SOURDOUGH)

---

By: *RuthAnn Zimmerman*  
*Makes 2-2.5 dozen crackers.*

Mix together until smooth:

1 cup all purpose flour or 1  $\frac{1}{2}$  cups fresh ground whole wheat flour.

$\frac{2}{3}$  cup water

3 TBS melted butter

1 tsp baking powder

$\frac{1}{2}$  tsp salt

\*Optional

1-2 TBS of your favorite herbs or seasonings.

(sauté fresh herbs in the 3 TBS butter before adding to flour mixture for extra flavor)

With a Spatula spread batter thin over 1 &  $\frac{1}{2}$  sheets of parchment paper lined cookie sheets.

Bake for 10 minutes at 350F then cut into squares with a pizza cutter and return to oven for 18-20 minutes more.

Remove from oven,

\*Optional: Sprinkle with salt and additional seasonings while crackers are still hot.

Store in an airtight container for 2-3 weeks.

