

Sourdough

Discard Crackers

With endless flavor options, these easy discard crackers are a great homemade snack for everyone!



Discard Crackers

Ingredients:

1 cup (227g) sourdough discard

4 Tbsp. unsalted butter, melted

3 tsp. seasoning of choice

½ tsp. salt

Dried herbs make for a great seasoning and give unlimited options for the flavor of the crackers!

Directions

STEP 1: Preheat oven to 325°F. Line a baking sheet with parchment paper.

STEP 2: In a medium bowl, add all the ingredients and mix until evenly combined.

STEP 3: Pour the batter on the lined baking sheet and use a rubber spatula to spread into a thin, even rectangle.

STEP 4: Bake the crackers for 15 minutes, then remove them and cut them into small

squares using a pizza cutter or knife. (Do not move or separate the crackers, just make the cuts.)

STEP 5: Place the baking sheet back into the oven and bake for another 30-45 minutes or until the crackers are golden brown and firm to the touch. Be sure to rotate the pan halfway through to ensure even baking.

STEP 6: Once cooled, store crackers in an airtight container and enjoy for weeks.

