

Whole Grain Crackers

Add flavor, color and nutritional value with easy-to-use precooked, natural grains

Ingredients	Volume	Grams	Percent
White Whole Wheat Flour	1 cup	140	30
BriesSpecialty™ Malted Barley Flour S040	1/4 cup	33	7
BriessBlend™ Multi Grain Toasted Light	2 tbsp	20	4
Baking powder	1/2 tsp	2.4	0.5
Salt	1/2 tsp	3	0.6
Butter, Cold Cubed	6 tbsp	84	18
Sharp Shredded Cheddar Cheese	1 cup	100	21.5
Cold Water	1/4 cup	60	13
Egg Yolk	1 large	25	5.4

Method

1. In a food processor pulse flour, BriessBlend™, baking powder, salt and cheese.
2. Add butter one cube at a time and pulse until dough forms pea shapes.
3. In separate bowl beat egg yolk and water.
4. Add egg mixture to food processor and pulse about 20 seconds. Dough should come together and be sticky.
5. If too dry, add a drop of water at a time and pulse until dough is sticky.
6. Transfer dough to a flour-covered surface and gather into a ball.
7. Divide dough in half and flatten into two 4x5-inch rectangles.
8. Wrap in place and refrigerate 30 minutes to 2 hours.
9. Preheat oven to 400°F.
10. Remove dough from refrigerator and let stand at room temperature until slightly soft.
11. Roll dough on floured surface 1/4-inch thick or with pasta roller on setting 1.
12. Cut into desired shape.
13. Place on parchment-lined cookie sheet and bake 10 minutes.
14. Cool on racks.



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