

# Olive Oil Crackers

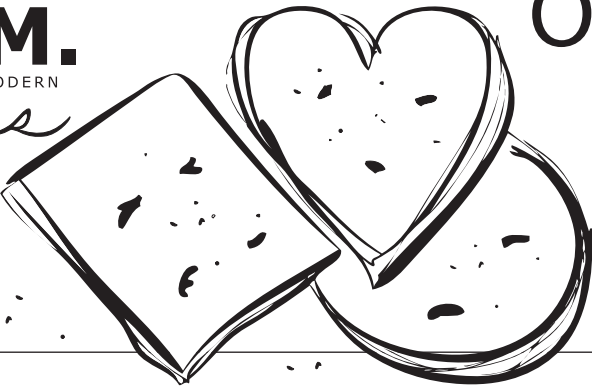
**3 cups flour** (can be a blend of flours: all purpose, whole wheat, rye, or semolina)  
**1 teaspoon salt**  
**1 cup warm water**  
**1/3 cup extra virgin olive oil**

1. Mix together the dry ingredients
2. Add the water and olive oil. Mix with a wooden spoon until it forms a ball.
3. Gather up all the left over crumbs and dough and transfer to a lightly floured surface. Knead dough until smooth (about 5 minutes)
4. Lightly coat in olive oil and allow to rest covered for 30 minutes.

5. Preheat your oven to 450 degrees Fahrenheit.
6. Using a rolling pin, roll your dough about 1/8 of an inch thick (or thinner with a pasta machine!)
7. Using cookie cutters or a knife, cut out desired shapes. Place on a parchment lined baking sheet and lightly sprinkle sea salt on top (optional)
8. Bake for 5-7 minutes, or until lightly golden.



*Fun add-ins: Herbs, grated cheese, beet purée (for fun red crackers that are slightly sweet!), cinnamon and sugar, or spices!*



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