



V's Herbaceous & cheesy crackers

Directions

Ingredients:

- 1 cup whole wheat flour
- 1 c all purpose flour
- 2 tbsp olive oil
- 1 tbsp bourbon
- 1 tsp sea salt
- 1 tsp onion powder
- ½ tsp garlic powder
- ¼ tsp paprika
- 1 handful chopped fresh chives or other herbs of your choice!

toppings:

more olive oil for brushing

sea salt

grated fresh parmesan

Place all ingredients except extra salt and cheese in mixer. Add water, 1 tsp at a time until dough begins to form and isn't crumbly. Use kneading attachment or knead by hand for 15 minutes.

Cover and allow to rest for 1 hour.

Roll out and cut into desired shape and place on parchment paper lined cookie sheet.

Brush with olive oil and sprinkle with sea salt and cheese.

Bake at 375 for 10-12 minutes until bubbly and browned.

Serve with jam, honey, and/or more cheese! enjoy!

xxV

HOUSE OF VALENTINA