

Queen Hacker Crackers - v2

Recipe & Photos by: Akala Lemus

10/10/18 - Moon in Libra - Sun in Libra

Ingredients:

- ❖ 1 cup quinoa soaked overnight
- ❖ 1 Tbsp n. Yeast
- ❖ 1 Tbsp coconut aminos
- ❖ 2 Tbsp water - only added if it's not liquifying.
- ❖ ½ Tbsp dijon mustard
- ❖ 1 ½ Tbsp flax meal
- ❖ ½ tsp cumin
- ❖ ½ tsp smoked paprika
- ❖ ½ tsp herbs de province



Method:

1. Soak 1 cup of quinoa in >3 cups water for >6 hrs or overnight.
2. Drain the quinoa and add all ingredients to a food processor or other high speed blender and blend until completely smooth. Use a spatula to scrape down the sides if needed to ensure everything gets incorporated.



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- ❖ ½ tsp cumin
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3. Spread out onto a [Silpat](#) baking sheet and put in the oven. Cook at 375 for 10 min. Pull out of the oven, sprinkle some salt and pepper on top and flip. Slice into your desired cracker shape and size and separate them a bit so they get crispy around the edges. Put back in oven for 10 min...check until done to your fancy.

Add some [Vegan Parmesan Cheese](#) for an extra special taste, texture and touch!

