



## SOURDOUGH CRACKERS

1 cup sourdough culture  
1/4 cup room temperature organic lard, coconut oil, or butter  
1 cup organic spelt flour  
1/2 tsp sea salt  
organic extra virgin olive oil  
more salt for finishing

Method: In a large bowl, combine the flour, salt and the lard and cut it in with a pastry cutter. Stir in the culture and then begin to knead the dough, adding as much flour as necessary to make a stiff dough. Place the dough in a bowl and cover the bowl with a lid to prevent it from drying out.

Leave the dough at room temperature for at least 7 hours.

Preheat oven to 350\*. Take a third of the dough and roll it out on a piece of parchment, flouring as necessary. Roll it with a rolling pin until it is very thin. Brush the dough with some olive oil and sprinkle liberally with some salt. Cut the dough with a pizza cutter or knife, and then transfer the paper to a baking sheet and bake for 15-20 minutes. Repeat.

If some of the inner pieces are thick and not crispy, return them to the oven for a bit longer. Dough can also be frozen after resting overnight so you can make crackers whenever the mood strikes!

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