



Sparkle Kitchen

Gluten-Free Star Crackers

(makes about 30 crackers depending on cookie cutter size)

Ingredients

1 ½ cups gluten-free flour (plus extra for rolling the dough out)
1 teaspoon sugar
½ teaspoon garlic powder
¾ cup water
2 tablespoons olive oil (plus extra for brushing the crackers)
Toppings of your choice (I used sesame seeds, rosemary, and sea salt.)

Directions

Preheat your oven to 450 degrees.

In the bowl of a food processor, combine the flour, sugar, and garlic powder. Combine the water and olive oil in a separate small bowl, and—pulsing the food processor as you do so—drizzle the water/oil mixture into the flour to form a smooth dough. (If the dough is too crumbly, add more water a tablespoon at a time until it comes together.)

Divide the dough in half. On a well-floured surface, roll out half the dough. To get really crisp crackers, you'll want to get the dough as thin as you can, however this isn't the easiest dough to work with, so just do your best.

With the dough rolled out, use a star-shaped cookie cutter to cut out crackers. Gently transfer the stars to a parchment lined baking sheet. Brush each star with a little extra olive oil, then sprinkle your toppings over the top, pressing down gently to get them to stick. Last, take a fork and deckle the top of each cracker to keep it from puffing up.

Bake the crackers for about 12 minutes. They may take less time if you get them rolled out thinner, so keep an eye on them for the last half of the baking time. Repeat with the other half of the dough.

Store these crackers in an airtight container and enjoy within a few days.