

Rosemary-Black Pepper Cassava Crackers

Swick

Serves 4 to 6 | Active Time: 30 minutes | Total Time: 1 hour

- 175 g (1 1/4 cup) cassava flour
- 24 g (1/4 cup) flaxseed meal
- 1/2 tsp baking powder
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp sea salt
- 1/2 tsp coarsely gr black pepper
- 2 to 3 tsp minced fresh rosemary
- 80 gr (6 tbsp) extra-virgin olive oil
- 118 g (8 tbsp/1/2 cup) water

- Maldon sea salt, to taste

To start, preheat the oven to 300°F (150°C). Alternatively, the crackers can be baked at a higher heat — see the images above for more information.

For the dough, in a large bowl mix together all of the dry ingredients. Next, add the olive oil and water and using a wooden spoon or spatula mix the ingredients together until there are no dry spots of flour — this should just take a minute or so.

Once the mixture has formed a dough it is ready to be rolled out and baked.

To form the crackers, roll it between two pieces of parchment paper until the dough is fairly thin — about a 1/8-inch thick. Try to roll the dough as evenly as possible to ensure the crackers bake evenly. At this point, the crackers can be cut into squares or it can be baked as is (see pictures above for more information).

If adding some finishing salt to the top of the crackers, such as Maldon salt, sprinkle a bit onto the top of the dough and lightly press it into the dough so that it sticks to the crackers after they are baked.

To bake the crackers, slide them onto a baking tray, while still on the piece of parchment paper and bake for 40 to 60 minutes. The time they take to bake will depend on how thinly they were rolled, how the crackers were cut, your oven, and whether or not you baked them at 300°F or 350°F.

If crackers were cut into squares and baked at 300°F, you will want to take the crackers out of the oven after about 20 minutes to separate them and then place them back into the oven to finish baking for another 20 to 30 minutes, or until they are nice and crunchy and no longer feel soft to the touch.

These crackers are better than store-bought crackers and they will keep for several days in a air-tight container. We often serve them with this delicious Cauliflower Hummus.