THE J.M. SMUCKER Co

Savoury Crackers

Prep Time	Cook Time	Serves	Difficulty
15 mins	6 mins	16	N/A

Ingredients

- 1/2 cup (125 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) **Robin Hood®** Whole Wheat All Purpose Flour

  Robin Hood® Whole Wheat All Purpose Flour
- 1/2 cup (125 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats
- 1/4 tsp (1 mL) salt
- 1 tbsp (15 mL) dehydrated onion flakes
- 1 tbsp (15 mL) sesame seeds
- 1 tbsp (15 mL) poppy seeds
- 1/4 tsp (1 mL) garlic powder
- 2 tbsp (30 mL) Vegetable Oil
- **Toppings (Optional):**
- 6 tbsp (90 mL) water
- sesame seeds
- poppy seeds
- coarse salt
- garlic powder
- garlic salt
- flax seeds
- dehydrated onion flakes
- Parmesan cheese, grated

Directions

Step 1:

Preheat oven 475°F (240°C). Line baking sheets with parchment paper.

Step 2:

Combine first 9 ingredients in medium sized bowl. Mix with wooden spoon, adding water slowly, until dough comes together and forms a ball. Remove dough to floured surface and divide into 16 pieces. Roll each piece of dough as thin as possible into long thin strips, approximately 6" long by 2" wide (15 cm by 5 cm).

Step 3:

Place on prepared baking sheets and sprinkle with desired toppings, pressing toppings into dough.

Step 4:

Bake at 475°F (240°C) for 5 to 6 minutes, or until crisp and golden brown.

Images

