

PARMESAN-BASIL FARMHOUSE CRACKERS

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TOP RECIPE FINALIST

YOUNG LIVING PRODUCTS USED:

*Gary's True Grit
Einkorn Flour
Basil Vitality*

1½ cup	Gary's True Grit Einkorn Flour
1½ tsp	cream of tartar
¾ tsp	salt
¾ tsp	baking soda
3 tbs	freshly grated parmesan cheese
1–2 tbs	dried basil
¼ cup	olive oil
½ cup	water
1–2 drops	Basil Vitality essential oil
1	egg
2 tsp	organic evaporated cane juice crystals
1 tsp	balsamic vinegar

Preheat oven to 350°F.

In a medium bowl, combine first six ingredients and mix well. Add oil and stir until mixture resembles coarse meal. Add water and Basil Vitality and stir until a soft dough forms.

In a small bowl, whisk together egg, cane juice crystals, and vinegar. Set aside.

Turn dough onto a lightly floured surface and roll out very thin. Brush with egg mixture. Use cookie cutters to make any cracker shape you like or cut into squares with a paring knife. Transfer to baking sheet.

Bake for 20 minutes, depending on size and thickness of your crackers, then broil until lightly browned.

Store in an airtight container. If the crackers pick up moisture and lose their crispness, just bake them briefly in a 250°F oven for a few minutes.

