

# Caraway Rye Crisps

## INGREDIENTS

120 grams (1 cup) King Arthur Unbleached All-Purpose Flour  
114 grams (1 cup) whole rye flour  
1 teaspoon baking powder  
3/4 teaspoon salt  
1/4 teaspoon caraway seeds, ground  
28 grams (2 tablespoons) unsalted butter, cold  
20 grams (1 tablespoon) molasses  
118 grams (1/2 cup) water

## DIRECTIONS

1. Combine all of the dry ingredients in a large bowl.
2. Cut in the butter using a pastry blender, your fingers, or a food processor, until it resembles coarse meal.
3. Add the molasses and water, and stir to combine.
4. Turn the dough out onto a work surface and knead just to combine the ingredients.
5. Wrap the dough in plastic, and refrigerate for at least 10-15 minutes.
6. Once rested roll the dough on a lightly floured surface, half at a time, to about 1/16<sup>th</sup>- inch thick.
7. If desired, sprinkle on additional whole caraway seeds, and press in with a rolling pin. Use a dough docker or the tines of a fork to prick the dough.
8. Cut into evenly sized rectangles (2-inch x 4-inch, or your desired dimensions) using a pastry wheel or sharp knife.
9. Place on a parchment lined sheet.
10. Bake in a pre-heated 400°F oven for about 9-12 minutes. Monitor the bake closely, as the crackers go from under-baked to burnt rather quickly.
11. Allow to cool completely, and then store in an airtight container.

