

# Homemade Ritz Crackers

makes about 80 crackers

- 2 cups all purpose flour, plus more for dusting
- 3 tsp. baking powder
- 1 TBS sugar
- 1/4 cup +2 TBS butter powder, as well as 3 TBS for topping
- 1/2 (heaping) tsp. salt, + 1 1/2 tsp salt for topping
- 2 TBS vegetable oil
- 3/4 cup water, + 3 TBS for topping

## Tools and Supplies:

Pasta Maker (to make the dough all of one thickness and making the job much easier)

Whisk together the dry ingredients and combine with water and oil. Knead the shaggy dough until it forms a ball. Dust with flour and divide into four segments. Roll each segment flat to a 1/8" thickness with a rolling pin or pass through a pasta machine pressed to gauge #4. Cut with a fluted biscuit cutter for a traditional cracker shape (or any shape you want) and poke holes in the dough. The holes can be made in the Ritz pattern (or any pattern you like). Keep in mind that the holes are not just decorative; they help the crackers to bake correctly – so be sure to poke some.

Bake on parchment paper at 400 degrees for 11 minutes or until lightly browned. Remove from oven and brush the top of each cracker with a mixture of 2 TBS water, 2 TBS butter powder and 1 tsp. salt. Lightly sprinkle salt over top (optional, though we agreed the additional sprinkling of salt tasted better) and flip each cracker over. Now, brush the underside of the crackers with the butter/salt mixture, and return to the oven to bake again for 5-6 minutes, until evenly browned. Cool completely and enjoy.

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