

A Recipe From *tikkido*

Rosemary Sea Salt Crackers

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Rosemary Sea Salt Crackers Recipe:

- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup warm water
- 1/3 cup olive oil
- rosemary and sea salt for garnish

Instructions:

1. Mix the flour, baking powder, salt, water, and olive oil together in a bowl to create the dough for the crackers.
2. Divide the dough in half and roll out each half directly on an ungreased cookie sheet.
3. Spray the top of the dough with a little bit of olive oil and add the toppings of your choice.
4. Cut the dough into squares with a sharp knife or a rotary pizza cutter.
5. Bake at 425 degrees Fahrenheit for 12-14 minutes, until the crackers turn golden brown and crispy.

