



Sourdough Crackers

By: HealingStrong

Prep time:	15 min
Cook time:	20 min
Serves:	4 to 6

Ingredients:

- 2 cups sourdough starter
- ¼ cup melted coconut oil or butter
- 1 tsp of salt
- Optional herbs of your choice (*suggested: Italian blend)

Directions:

- Mix starter, flour, and oil to form a dough ball
- Let sit overnight in a covered container
- Gently brush oil over cookie sheet
- Divide dough in half for thick crackers, in thirds for thin crackers.
- Roll out onto cookie sheet and sprinkle with sesame seeds, sunflower seeds, or flavorful herbs
- Bake at 350 for 20 minutes.