Wheat Thins

Amount 1-2 baking sheets of crackers
Time 20min

Ingredients

- 1 1/4 cups whole wheat flour
- 1 1/2 tablespoons sugar
- 1/2 teaspoon table salt, plus additional for topping
- 1/4 teaspoon paprika
- 4 tablespoons unsalted butter, cold is fine, cut into small bits
- 1/4 cup cold water

Steps

1. Combine flour, sugar, salt, paprika and butter in a medium bowl.
2. Using a pastry blender or your fingertips, work the butter into the mixture until mixture resembles coarse cornmeal.
3. Add 1/4 cup cold water, stir with spoon until combined. Knead once or twice on counter.
4. Heat oven to 400 degrees. Either lightly grease baking sheets or line them with parchment paper.
5. Roll dough out, half at a time, to a large, very, very thin rectangle-ish shape on a well-floured counter.
6. Using a knife or pastry wheel, cut dough into about 1 1/2-inch squares. Poke with fork so they don't puff up too much while baking.
7. Transfer crackers to baking sheets, spacing them only a little as they don't spread. Sprinkle with additional salt or spices if desired.
8. Bake crackers until crisp and bronzed, about 5 to 7 minutes.

Notes

You can mix other stuff into the batter, like spices or seeds.