



PERFECTLY CRISP OLIVE OIL CRACKERS

Source: From Scratch Sensations

Yield: Makes approximately 5–6 dozen small crackers

Recipe Description

Feast on the crisp, flaky crunch of these Perfectly Crisp Olive Oil Crackers and discover the ultimate snack duo with our easy-to-make Garden Veggie Cheeseball! These two recipes come together to create a tantalizing taste experience, perfect for any party or gathering. Part of the From Scratch Sensations collection.

Ingredients

- 1/4 cup salted butter (softened)
- 1/4 cup olive oil
- 1 cup shredded Parmesan Reggiano cheese
- 1 Tbsp dried thyme
- 1/2 tsp cayenne
- 1/2 cup water
- 1 tsp cracked black pepper
- 1 tsp salt
- 2 1/2 cups all-purpose flour
- olive oil (for brushing)
- sea salt, extra for sprinkling

Directions

1. Add butter and oil to the bowl of a stand mixer with the paddle attachment.
2. Turn to Speed 3 and mix 2 minutes.
3. Stop mixer and add cheese, water, thyme, cayenne, pepper, and salt.
4. Turn to Speed 3 and mix until combined.
5. Scrape down sides and add flour gradually.
6. Turn to Speed 4 and mix 2 minutes. Dough will be slightly crumbly.



7. Shape into a disc and wrap tightly in plastic. Let stand at least 2 hours.
8. Preheat oven to 325°F.
9. Roll out one third of dough to 1/8-inch thickness on lightly floured surface.
10. Brush dough lightly with olive oil and sprinkle with sea salt.
11. Cut into 1-inch circles using round cutter or into squares using a pizza cutter. Transfer to parchment paper-lined baking sheet.
12. Repeat with remaining dough.
13. Prick each one with a toothpick or small fork.
14. Bake 12 to 15 minutes or until golden brown and crisp.

Notes

Delicious when paired with a cheeseball or charcuterie spread. Store in an airtight container for up to 5 days.

✿ Inveniam viam aut faciam.

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