EASY VARIATIONS

PLAIN **WHOLE-WHEAT**, NO SALT

HALF **WHOLE-WHEAT** AND HALF **RYE**

ADD 1 TSP **MINCED FRESH** (OR ½ TSP DRIED) **HERBS** TO FLOUR

ADD 1 TBSP **GRATED PECORINO ROMANO CHEESE** TO DOUGH BEFORE WATER

ADD 1 TBSP **SESAME SEEDS** OR **POPPY SEEDS** TO DOUGH BEFORE WATER

DIY crackers

Why bother making your own crackers? For starters, they'll save you some dough (so to speak).

Making your own crackers isn't just a way to save money. It also means you control exactly what goes into them: no preservatives, no suspicious ingredients, no mysterious garlic-ish flavor lurking in there (unless you add garlic, of course). You can make crackers with a handful of ingredients you probably already have, a quick spin in the food processor, and 10 minutes in the oven. Here's a solid, wheaty, crunchy base recipe you can personalize any way you like.

CASEY'S CRUNCHY CRACKERS

Pulse together **1 cup whole-wheat flour** (or white whole-wheat flour), **½ teaspoon sugar**, and **½ teaspoon salt** in a food processor until combined. Add **4 tablespoons cold butter**, cut into ½-inch cubes, and pulse until moist, crumbly bits form. Drizzle in **¼ cup ice water** and pulse until a soft dough forms. Divide in half. On a generously floured work surface, roll each half into a thin, roughly 10-inch square. Cut into 1½-inch squares*. Transfer to a parchment-lined baking sheet with an offset spatula or butter knife, prick each square with a fork (so they don't puff when baking), sprinkle with sea salt, and bake in a 400°F oven until crispy and browned at the edges, 10 to 12 minutes. Transfer to a wire rack and cool completely. Store in an airtight container at room temperature up to 1 week or freeze up to 3 months. Makes about 7 dozen.

—Casey Barber

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