

Sourdough Discard Crackers

Thin, crisp, salty. The most useful thing to do with a cup of discard.

TWO SHEET PANS, ROUGHLY 60 CRACKERS • 350°F • 20-25 MIN • 30 MIN • 1/16 IN

THE DOUGH

240 g	Sourdough discard, unfed, straight from the fridge (1 c)
120 g	All-purpose flour (1 c)
57 g	Butter, softened (4 Tbsp)
3 g	Kosher salt (½ tsp)
2 g	Dried herbs, rosemary, thyme, or everything bagel seasoning (2 tsp)

FOR THE TOPS

13 g	Olive oil (1 Tbsp)
2 g	Flaky salt (½ tsp)

METHOD

1. Stir the discard, flour, butter, kosher salt, and herbs together until it comes together into a shaggy ball. Knead it a few times in the bowl to smooth it out.
2. Divide into two flat discs, wrap, and chill. Thirty minutes is plenty. Cold dough rolls thin without tearing, warm dough does not.
3. Heat the oven to 350°F. Roll each disc directly on a piece of parchment, as thin as you can get it, a sixteenth of an inch. Every thick spot bakes into a chewy cracker sitting in a pile of crisp ones.
4. Brush with the olive oil, scatter the flaky salt, then cut into squares with a pizza cutter. Leave them where they are, they snap apart after baking. Prick each one once with a fork so they don't puff.
5. Slide the parchment onto a sheet pan and bake 20 to 25 minutes, until the edges are browned and the centers are dry. The outer ones finish first. Pull those and put the rest back in.
6. Cool all the way on a rack before you bag them. Warm crackers steam themselves soft in a container.

Cheese version. Cut the butter to 2 Tbsp and add 3/4 cup finely grated sharp cheddar or parmesan. Same bake, but watch the last 5 minutes since cheese browns faster.

Storage. Airtight at room temperature, a week. They go soft before they go stale.