

Seeded Crackers

Prep: 5 minutes • Cook: 45 minutes

Ultra-crispy, shattering seed crackers infused with za'atar, garlic, and sesame for a deeply nutty, aromatic crunch. A simple one-bowl batter bakes into a lacy, savory sheet perfect for snacking or dipping.

Ingredients

- 1/2 cup sunflower seeds
- 1/4 cup pumpkin seeds
- 1/4 cup flax seeds
- 2 tbsp chia seeds
- 2 tbsp sesame seeds
- 1 tbsp nigella seeds or black sesame seeds
- 2 tbsp za'atar
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/4 cup arrowroot starch
- 1 1/4 cup water (boiled)
- 2 tbsp olive oil
- 1 tbsp tahini
- 2 tsp dried herbs (rosemary, thyme, basil, oregano), optional, in place of za'atar

Instructions

1. Preheat oven to 350°F (175°C).
2. In a medium bowl, combine all seeds, spices, optional dried herbs (if substituting), and arrowroot starch; mix well.
3. Add boiled water, olive oil, and tahini; mix until combined. The batter will be runny. Let stand 5 minutes to thicken slightly.
4. Line an 11 x 18-inch baking sheet with parchment paper. If your sheet/pan is smaller, line two pans to keep the layer thin.
5. Pour the batter onto the lined sheet and, using a spatula, spread it as thin and even as possible.
6. Bake for 20 minutes.
7. For even-sized crackers, score or cut the sheet now (a pizza cutter works well).
8. Rotate the pan and bake for 25 to 30 minutes more, until the top is set and the bottom peels cleanly from the parchment. If it still sticks, bake a few minutes longer.

9. Cool completely, then break into pieces. If any center pieces are soft after cooling, leave them uncovered in a bowl overnight to crisp up.

10. Serve as is or with your favorite dips and spreads.

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