

SEA SALT & ROSEMARY CRACKERS



Einka

It's Bake Day. You've been feeding and nurturing your Counter Mother all week, and per the instructions on p. 28, you're going to put your entire mother* into your 8-cup *Pyrex* "bowl," wash your Glasslock bowl and Marinex dish, remove 1/2 cup mother from your "bowl" and return it to your clean bowl/baking dish setup, feed your mother breakfast: 3/8 cup flour and 1/4 cup water, and stir/cover. This is now your mother that you'll feed 2x/day until your next Bake Day. The "activated batter" left in your *Pyrex* "bowl" is now ready to be turned into Sea Salt & Rosemary Crackers.

Depending on the type of flour you're using, follow the amounts in the chart below.

	Activated Batter	Rosemary (minced)	Honey	Salt	Flour (same type as mother)	Olive Oil	Sea Salt Flakes
White	6–7 cups	3 T	1 T	2 t	3 1/4–3 3/4 cups	3 T	2 t
Kamut	**	**	**	**	**	**	**
Sprouted	**	**	**	**	**	**	**
Einkorn	**	**	**	**	**	**	**
Einka	5 1/2–6 1/2 cups	3 T	1 T	2 t	4–4 1/2 cups	3 T	2 t
White Rice	**	**	**	**	**	**	**
Brown Rice	**	**	**	**	**	**	**
Quinoa	**	**	**	**	**	**	**

* Volume of mother will vary from week to week. Precision during feedings will help keep the volumes consistent, but the bubbles inside the mother will also impact the final volume measurement.

**Check back in for recipe updates

- To the batter in your "bowl", add rosemary, honey, and salt and mix well.
- Transfer batter from your 8-cup *Pyrex* mixing bowl to a large bowl or stand mixer fitted with a dough hook. Start with the smallest amount of your chosen flour in the chart above and add incrementally until dough is smooth, elastic, and shapeable.
- Generously coat a large mixing bowl with olive oil. Shape dough into a ball and add to bowl. Cover loosely with plastic wrap or a dinner plate and let condition in a warm place (70–73°F) for 2 hours.
- After 2 hours, preheat oven to 425°F. Line two large baking sheets with parchment paper.
- Dust a clean work surface with flour and scoop dough from bowl. Divide dough into 12 equal portions.
- Working with one portion at a time, roll into a 13" x 10" rectangle. Carefully transfer rectangle to prepared baking sheet. Repeat with a second portion.
- Lightly brush both rectangles of dough with olive oil and sprinkle with sea-salt flakes. Using a pastry wheel, cut 10" side into 3 strips. On 13" side, cut strips in half.
- Bake both sheets at once in preheated oven for 12–14 minutes or until crisp and golden brown, switching baking sheets between oven racks halfway through. Transfer crackers to a cooling rack and cool completely.
- Repeat steps 6–8 with remaining portions of dough.
- Store completely cooled crackers in an airtight container.



Proofing Time: 2 hours • **Bake Time:** 1 hour, 12 minutes–1 hour, 24 minutes • **Makes:** 72 crackers