Apricot-Hazelnut Crisps

Makes about 8 dozen crackers.

Crisps Base Recipe	**Suggested Add-ins:**
• 1 cup whole-wheat flour • 1 cup all-purpose flour • 2 tsp. baking soda • ½ tsp. salt • 1 ¼ cups buttermilk • ¼ cup whole cane sugar • ¼cup honey **Seeds:** • ½ cup roasted pumpkin seeds • ¼ cup sesame seeds • ¼ cup flax seed, ground	• ½ cup apricots • ½ cup dried figs, chopped • ½ cup chopped hazelnuts • 1 Tbsp. chopped fresh rosemary **or** • 1/2 cup raisins or dried cranberries • 1/2 cup figs • 1/2 cup pecans, chopped • Zest of one orange

Preheat oven to 350°F.

Step 1: Bake the loaves

1. In a large bowl, stir flours, baking soda and salt. Stir in buttermilk, brown sugar and honey
2. Add seeds, apricots, dried figs, hazelnuts, rosemary and stir just until blended.
3. Pour batter into 1 8”x4” loaf pan and 2 mini-loaf pans that have been sprayed with nonstick spray.
4. Bake for 22min, until golden and springy to the touch. Remove from pans and cool on wire rack.
5. Wrap tightly and freeze slightly before slicing. OR freeze for up to two months, then partially thaw, slice and bake for fresh crackers.



Step 2: Slice & Bake the Crisps

The cooler the bread, the easier it is to slice really thin. I start with my loaves partially frozen.

Slice the loaves as thinly as you can and place the slices in a single layer on an ungreased cookie sheet. (*Julie likes to slice and bake one loaf and pop the other in the freezer for another day.*)

Preheat the oven to 300°F and bake them for about 15 minutes, then flip them over and bake for another 10 minutes, until crisp and deep golden.



Cool and store in an airtight container.

Note: Because of the whole-wheat flour, these are a fairly hefty cracker. Feel free to use all-purpose flour instead of the whole wheat (for a total of 2 cups white flour)