

HOMEMADE GOURMET CRACKERS

By Nagi of Recipetineats

These Homemade Gourmet Crackers are a revelation. A copycat of the gourmet fruit and nut crackers sold at the stores to serve with cheese that I love but are pricey! These are simple to make, keep for weeks, cost 80% less than store bought and taste so much better. They are both a little sweet and savoury and spectacular with cheeses and spreads, and for gifting!



Makes 40 crackers which are about 11 x 3cm

Ingredients

1 cup / 250 ml milk (any fat % cow's milk)
¼ cup / 50g brown sugar, packed
¼ cup plain unsweetened yoghurt (I used Greek)
½ cup / 75g plain flour (all purpose)
½ cup / 75g whole wheat / wholemeal flour
½ cup dried cranberries (or other dried fruit of choice)
1 tsp baking soda / bicarb (or 3 tsp baking powder)
½ cup rolled oats (or 1/3 cup more nuts of choice)
¼ cup sunflower seeds (or other seeds or nuts of choice)

Spices

½ tsp ground turmeric (can omit)
½ tsp cinnamon
¼ tsp nutmeg (or All Spice or 1/8 tsp cloves)
¼ tsp dried thyme
1 tsp dried rosemary (or ½ tsp more thyme)
¼ tsp salt
1/8 tsp black pepper

Instructions

Preheat oven to 180C. Grease and line a small loaf tin with baking paper (mine is 21 x 11 x 7 cm)
(See note 1)

Whisk the milk, sugar and yoghurt in a bowl. In a separate bowl, add plain flour, wholemeal flour and cranberries. Stir and use fingers to break up cranberries if required. Add remaining ingredients, including spices, plus the milk mixture to make a thick batter.

Scrape/pour into tin. Bake for 25 minutes or until a skewer inserted into the middle comes out clean.

Cool on rack, then wrap in cling wrap and freeze for at least 2 hours and up to 3 months. (See note 2). Unwrap loaf and allow to thaw partially so the outside is not rock hard frozen (around 20 minutes).

Preheat oven to 120C. Place one shelf in the middle, and another shelf beneath it.

Use a serrated bread knife to slice thinly – around 2 mm thick. Place biscuits on 2 large baking trays, you can squeeze them in as they won't expand or stick. Bake for 50 minutes or until they are a light brown, swapping trays halfway.

Leave biscuits on tray to cool – they will harden so they snap when you break them. (See note 3)

Store in an airtight container for up to 4 months.

Brilliant served with creamy cheeses like brie and camembert, but a soft creamy blue cheese is the ultimate pairing!

Recipe Notes:

1. The size of the loaf tin determines the shape of the cracker. I like using a small one so you get more height to the loaf, so when it slices they are a nice rectangular shape.

2. Freezing the loaf completely through to the middle makes it far easier to slice thinly. I haven't actually frozen mine for 3 months (I've done around 1 month) but I've researched into this based on the ingredients included and it seems that the nuts / fruit will / may start to lose flavour after around 3 months. If they aren't fully crisp, pop them back in the oven and let them cool in the still hot, closed, turned off oven.