



Savory Crackers

1 recipe PIE CRUST dough

1/2 teaspoon baking soda

1/4 teaspoon vitamin C crystals

Optional Seasoning: 1/2 teaspoon caraway seeds, OR 1/2 teaspoon chili powder, OR 1/4 teaspoon onion powder + 1/8 teaspoon garlic powder.

Combine soda, Vitamin C and seasonings with other dry ingredients. Mix as directed. Scatter sesame seeds directly on cookie sheet. Roll half of dough at a time, rolling quite thin, 1/8 to 1/4 inch. Cut into 1 1/2" squares or triangles, prick with fork and bake 15 minutes at 350°. Separate crackers and place on wire racks. Place wire rack on cookie sheet and return to oven to crisp another 5 to 7 minutes. Cool completely before storing in airtight container. Repeat with other half of dough. For a saltine-type cracker, sprinkle unbaked crackers VERY LIGHTLY with salt. Yields 3 or 4 dozen.