Crisp Sesame Nori Crackers

About 36 crackers; 6 snack servings · Active 25 min · Total 1 hr 20 min

Skills: Confident beginner

Ingredients

- 1 cup all-purpose flour (125 g)
- 1/2 cup whole-wheat flour (65 g)
- 2 tablespoons sesame seeds (18 g)
- 1 plain nori sheet, finely snipped (3 g)
- 1/2 teaspoon fine salt (3 g)
- 2 tablespoons olive oil (30 ml)
- 1/3 cup water (80 ml), plus up to 1 tablespoon (15 ml) if needed

Set out

Two large baking sheets, Baking paper, Rolling pin, Kitchen scissors, Wire rack

Allergens

Wheat, Sesame. Check labels and substitutions.

Make it

1. Heat the oven to 375°F/190°C. Mix both flours, sesame seeds, nori flakes and salt in a bowl. Add the oil and 1/3 cup (80 ml) water. Stir and knead briefly into a firm dough, adding extra water 1 teaspoon (5 ml) at a time only if dry flour will not join the dough.

2. Cover and rest for 10 minutes. Divide in half. Roll one half between sheets of baking paper into a rough 10 by 12-inch (25 by 30 cm) rectangle about 1/16 inch (1.5 mm) thick. Peel off the upper paper and slide the lower sheet onto a baking sheet.

3. Cut the dough into about 18 pieces with a knife or pizza cutter. Prick each piece with a fork. Bake for 12–16 minutes, rotating once, until lightly golden and dry; remove thin edge pieces early if necessary.

4. While the first sheet bakes, roll and cut the remaining dough in the same way. Bake the second sheet separately. Transfer the crackers to a rack and cool completely for about 15 minutes.

5. Break along the cut lines. If any cooled center pieces are still flexible, bake those at 300°F/150°C for another 5–8 minutes and cool again before storing.

Keep the snack dry

Pack only the amount you plan to eat. A small sealed tin protects the crackers from crushing and from condensation in a bag that also contains ice packs.

A useful detail

Each sheet needs 12–16 minutes; the cooking time allows two sequential trays. The total also includes the dough rest and complete cooling before storage.

Keep it well

Store completely cool, dry crackers in an airtight container at room temperature for up to 5 days. Keep away from moisture. Discard if damp, moldy or stale-smelling. For a crisper finish, refresh dry crackers at 300°F/150°C for 5 minutes, then cool fully before packing.