

Cracker Dough

| Ingredient | | | |
|----------------------------------|----------------------|----------------------|-----------------------|
| All-Purpose Flour | 1# | 2# | 5# |
| Cold butter, cut in small pieces | 6 ½ ounces | 13 ounces | 2# |
| Salt | ¼ ounce | ½ ounce | 1 oz |
| Sugar | 7/8 ounce | 1 ¾ ounces | 4 oz |
| Baking Powder | ¼ ounce | ½ ounce | 1 oz |
| Port Wine | ½ ounce | 1 oz | 2 oz |
| Water, cold | 5 ounces | 10 ounces | 1# 8 ounces |
| Seasonings | 1 – 3 tablespoons | 2 – 5 tablespoons | 5 – 13 tablespoons |

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Place all dry ingredients in your electric mixer bowl with the paddle attachment.
4. Add the butter and mix on a slow speed until the mixture resembles cornmeal in texture.
5. Add in the port wine and continue to mix on slow speed.
6. While mixing, slowly add in the water until the mixture becomes like biscuit dough.
7. Allow to rest, covered, for 20 minutes at room temperature.
8. Roll out dough using additional all-purpose flour (in about 2 to 2 1/2# manageable pieces) until it is about ¼" in thickness. Using a pastry wheel, pizza cutter, cookie cutters or sharp chef knife cut the dough into the desired shapes.
9. Using a fork, dock the dough by poking holes in the dough. Egg wash (1 egg and a tablespoon of water with an 1/8 teaspoon of salt) lightly and sprinkle on your desired dried herbs and spices.
10. Place on a sheet pan lined with parchment paper and bake at 350 degrees for 8 minutes.
12. Remove from oven and allow to cool completely on sheet pans. Package and store at room temperature for up to 7 days.