

## FENNEL SEED CRACKERS

### INGREDIENTS

2 1/2 cups whole wheat flour  
3 ounces cold unsalted butter, cubed  
1 teaspoon sea salt  
2 tablespoons fennel seeds, or more to taste  
Black pepper, to taste  
5 to 7 tablespoons cold water (you may need more or less)

### DIRECTIONS

In the work bowl of your food processor, pulse together the flour, salt, pepper and fennel seeds. Pulse in the butter until the mixture begins to look like coarse sand. Add some of the water, a little at a time to form a ball. If the dough is too dry add more water, if too wet add more flour. Don't overwork the dough or the crackers will be tough once baked. Wrap in plastic wrap and let rest for 15-20 minutes.

Preheat the oven to 350F. Line a baking sheet with silpat or parchment paper.

Roll the dough on a clean, floured surface to about a 1/2 centimeter thickness. Cut the dough into circles, diamonds, or any shape you like, and place the pieces onto the prepared tray, leaving a little bit of space between each cracker.

Bake for 15 to 20 minutes, until the crackers turn a light shade of brown. Leave to cool and transfer into an airtight container.