

DIY Oyster Crackers

These homemade crackers are more robust, richer, and butterier than store-bought.

Ingredients

- 5 ounces (1 cup) all-purpose flour, plus more for rolling (see notes)
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- 1 teaspoon baking powder
- 2 tablespoons cold unsalted butter, cut into 1/4-inch cubes
- 1/3 cup cold water, plus additional as needed

Directions

1. Adjust oven rack to middle position and preheat oven to 375°F (190°C). Combine flour, salt, sugar, and baking powder into a medium bowl and whisk to combine. Add butter and using a pastry cutter or fingertips, work into flour until it resembles coarse meal. Add water and lightly knead dough until it comes together into a ball.
2. Set dough on a lightly floured surface and cover with an overturned mixing bowl. Allow to rest for 15 minutes.
3. Roll dough out on a well-floured surface to a thickness of 1/8 inch. Cut dough into 1/2-inch squares, rectangles, or diamonds. Transfer to a parchment-lined baking sheet and space the shapes out as much as possible.
4. Bake until crackers are showing color around the bottom edges, about 15 minutes. Turn oven off and crack the door open about 8 inches. Leave crackers inside to cool and continue to crisp, about 30 minutes. Remove from oven, season with salt, and allow to cool completely. Crackers can be stored in a sealed container for up to a week.

Notes

The recipe can be easily doubled. Spread pieces across two baking sheets. Add 5-10 minutes to total baking time, rotating sheets half way through.

Source: <https://www.serious-eats.com/diy-oyster-crackers-recipe>