

# Sesame Quinoa Crackers

- 1 cup Quinoa flour
- 3 tsp Sesame seeds
- 1/2 cup Water
- 1 cup Spelt flour
- 1 tsp Baking powder
- 4 Tbsp Sesame or garlic oil



## **For top of crackers:**

- 2 tsp Soy sauce (or Braggs Amino Acids)
- 2 tsp Sesame or garlic oil

## **Recipe Instructions**

Place ingredients in Bosch bowl. Using cookie paddles, whisk until well mixed. Let rest for 10 minutes. Roll out cracker dough to 1/16" thickness on a large, oiled cookie sheet (or use parchment paper). Cut into 1 1/2 strips. Cut strips on the diagonal to create diamond shaped crackers. Cookie cutters can also be used to cut shapes.

Combine soy sauce (or use Braggs Amino Acids) and sesame or garlic oil. Brush on top of crackers. Bake at 400° for 5- minutes. Cool on rock. Serve with cheese ball or a dip.