

Homemade Saltine Crackers

- 4 cups all purpose flour
- 3/4 cup butter powder
- 2 TBS milk powder
- 3/4 tsp. salt
- 1/2 tsp. baking soda
- 1 TBS vinegar + water enough to equal just under 1 cup

Combine dry ingredients. Add vinegar and water mixture, using hands to knead, until a firm yet shaggy dough forms. Working with plum sized balls of dough, knead well with hands (until dough works together to feel like stiff play dough); form into a flattened disc. Feed into a pasta machine (at level one) and press, folding and re-pressing dough if tearing occurs, until an evenly pressed rectangle of dough is made. Increase pressing through level 6 and lay on a greased baking sheet. Trim dough edges using a pastry wheel or pizza cutter. Spritz with water and sprinkle with salt. Bake at 375 degrees for 7 minutes, watching closely. Remove at first sign of browning. Cool and serve.