

Sourdough Crackers

Ingredients

227 grams of sourdough starter discard	227 grams of parmesan cheese
90 grams of water	2 tablespoons of fresh sage
227 grams of all purpose flour	Toppings:
6 grams of salt	2 tablespoons of melted butter,
80 grams of melted butter	Pinch of salt

Directions

1. Mix all of the ingredients together.
2. Divide dough in half and place in the fridge for 45 minutes.
3. Preheat the oven to 350 degrees fahrenheit.
4. Roll out each half of the dough and slice with a pizza cutter into squares.
5. Brush with melted butter and salt.
6. Bake for at least 30 minutes, rotating halfway through.
7. Turn off the oven and leave the door cracked open to cool.
8. Store for up to two weeks.