

Savory Christmas Tree Crackers

Cracker Ingredients:

1 ½ cups all-purpose flour

¼ cup Parmesan cheese, grated

1 tablespoon dried thyme

1 tablespoon dried parsley

1 teaspoon dried rosemary

1 teaspoon garlic powder

¼ teaspoon baking powder

1 teaspoon kosher salt

½ teaspoon black pepper

4 tablespoons (half-stick) unsalted butter, very cold, cut into half-inch cubes

1/3 + 1 teaspoon very cold water

For the topping:

Flaky salt (kosher or sea salt also work)

Smoked paprika (optional)

Directions:

Place all the cracker ingredients, except the butter and water, in a food processor and pulse 10 ten times to combine. Add the butter and pulse until the mixture resembles coarse crumbs, about 6 to 8 times. Add the water and pulse again until the dough appears crumbly and sticks together when pinched, about 12 to 15 times. Add more water as needed, 1 teaspoon at a time.

Turn the dough out onto a clean surface or baking sheet and shape it into a ball. Divide the ball into four equal parts; shape each quarter into a ball and flatten into a disk.

To roll out, place each disk between 2 pieces of parchment paper and roll until very thin – no more than 1/16 of an inch. The dough may seem crumbly at first, but as you roll it will become smooth and pliable. Place the sheets of dough on a baking sheet and refrigerate for at least 1 hour to firm before cutting into shapes.

Preheat the oven to 350 degrees and position the racks in the upper and lower third of the oven. Line 2 baking sheets with parchment paper; set aside.

Remove one sheet of dough from the refrigerator. Gently remove the top piece of parchment from the dough and then loosen the bottom sheet while keeping the dough on it – this will keep the cut-outs from sticking to the paper as you cut.

Use a cookie cutter (2 ½ to 3 ½ inches in size) to cut the dough into shapes and transfer them to the prepared baking sheets, leaving about an inch between each cracker. Collect the dough scraps and place them in a plastic baggie or plastic wrap to keep them drying out as you roll out the rest of the dough sheets.

Use a fork to prick holes into each cracker, about 5 times from top to bottom. Sprinkle each cracker with flaky salt and paprika (if using).

Bake 2 sheets at a time, rotating from top to bottom after 12 minutes, until the crackers are crispy and lightly golden around the edges, about 20 to 25 minutes. Remove from the oven and let the crackers cool on the baking sheet for 3 minutes, then transfer them to a wire rack to cool completely. To keep the crackers crisp, store them in a metal tin at room temperature for several days or in the freezer for up to 1 month.