

Polenta Crackers



1 tablespoon active dry yeast
1/4 cup olive oil
1 tablespoon honey
1 1/4 cups warm water
4 1/4 cups (20 ounces) bread flour
1/3 cup uncooked polenta
2 teaspoons salt
Cracked pepper
Kosher salt
Garlic powder or other spices

Mix honey, olive oil, water, and yeast in a mixing bowl and let sit for 5 minutes or until foamy. Add the bread flour, polenta, and salt and mix with the dough hook until thoroughly combined. It's a tough dough, but you'll know that it's well kneaded when you taste a pinch of dough and it doesn't taste really salty. Put the dough into an oiled bowl, cover, and let double in size.

Preheat your oven to 375 degrees.

Divide the dough into smaller pieces and roll it out using a pasta roller or rolling pin. You'll want it to be fairly thin. Place the dough in large pieces on ungreased sheet pans. Brush with olive oil and sprinkle kosher salt, cracked pepper, and garlic powder (or other seasonings) liberally on top of the dough.

Bake for 15-20 minutes until the crackers are browned on top.

Source: Cook Street Cooking School

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