

Rosemary Parmesan Wheat Thins

Makes about 3 dozen

1 1/4 cups whole wheat flour
1 1/2 tablespoons sugar
1/2 teaspoon table salt
1/4 teaspoon paprika
4 tablespoons cold butter
1/4 cup grated Parmesan cheese
1/2-1 teaspoon rosemary, minced
1/4 cup cold water
Kosher salt for sprinkling



In a food processor, pulse together the flour, sugar, salt, paprika, cheese, and up to 1 teaspoon rosemary (depending on how much you like rosemary) until combined. Cut the butter into small cubes and add it into the processor. Pulse until it is evenly combined into the flour mixture. With the machine running, slowly add in the cold water until it forms into a ball. You may need to add another 1-2 tablespoons of water to get the dough to come together but it should not be a sticky dough. Once it's formed into a ball, remove it from the food processor and place on a well-floured counter.

Preheat your oven to 400 degrees.

Divide the dough into two pieces and roll it out very thin. The thinner you can roll them, the better they are. Be sure that your dough isn't sticking on your counter, and add more flour if needed. Use a pastry wheel to cut the dough into 1 1/2 inch squares (it doesn't have to be perfect). I use a pastry wheel and a ruler, but I'm pretty OCD. Poke each cracker with a toothpick several times so they don't puff up when they bake. Sprinkle with kosher salt.

Transfer the crackers to a cookie sheet and leave a little bit of space between each one. Bake until crisp and brown about 5-7 minutes. Keep an eye on them because the time to bake correlates directly with how thick or thin they are. Cool before eating.

Adapted from [Smitten Kitchen](#)

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