



## **Khorasan Cranberry Crackers**

### **Ingredients:**

2 cups Khorasan flour  
2 Tbsp. flax seeds ground  
2 Tbsp. sesame seeds  
2 Tbsp. millet  
1 cup pumpkin seeds lightly chopped  
½ cup sunflower seeds  
1 tsp. salt  
1 cup hazelnuts coarsely chopped (or substitute almonds)  
¼ cup brown sugar  
2 tsp. baking soda  
1 cups soured milk  
1 cup dried cranberries  
¼ cup molasses

### **Procedure:**

Mix dry ingredients in a medium bowl. Stir the milk and molasses together. Pour wet ingredients over dry ingredients and stir together. Turn into 2 small loaf pans. Bake at 350°F for 50 – 60 minutes until skewer comes out clean. Cool slightly, remove from pans and cool almost to room temperature on racks. Wrap cooled loaves in wax or foil paper, and refrigerate overnight.

Unwrap the next morning and preheat oven to 250°F. Slice as thin as possible using a bread knife. Lay sliced on cookie sheet. Bake/dry until crisp – about 45 minutes, turning pans and slices at half time. Watch closely for burning. Store in a sealed container for up to 3 weeks. Serve with your favourite topping.

