

Ballynahinch Seeded Cheese Cracker

120g Mixed Seeds
40g Sesame Seeds
10g Flaky Sea Salt
130g Gluten Free Plain Flour
125ml Water
80ml Olive Oil

1. Mix all of the above ingredients well until they form a paste.
2. Roll the mixture out evenly and as thin as possible between two sheets of parchment.
3. Place on a flat tray with another flat tray placed on top.
4. Bake at 180C for 15-20mins until golden brown.
5. Allow to cool, store in an air tight container and enjoy!