PARMESAN CRACKERS
Adapted from kingarthurflour.com

INGREDIENTS
- 2 cups white whole wheat flour (look for King Arthur)
- ½ teaspoon salt
- fresh black pepper, to taste (optional)
- 1 cup grated Parmesan cheese
- ½ cup (8 tablespoons) cold, unsalted butter
- ½ cup whole milk

optional garnishes:
- additional parmesan
- dried herbs
- coarse sea salt

METHOD
Preheat the oven to 400°. Get out several large baking sheets; no need to grease them.

Whisk together the flour, salt, pepper, and Parmesan. Add the cold butter, working it in until no large pieces remain; a mixer or food processor works well here. Drizzle in milk a little at a time until the dough comes together; you may not need the entire ½ cup of milk.

Gather the dough into a ball, and squeeze it a few times to bring it together. Divide it into three pieces. Working with one piece of dough at a time, flatten it into a rough square, and place it on a lightly floured work surface. Roll the dough ¼" thick; it will be about a 10" square (or an 11" circle, if your rolling efforts result in a circle). Transfer the dough to a piece of parchment or aluminum foil.

Using a sharp knife, pizza cutter, or pastry wheel, cut the dough into 1" squares. Lift the piece of parchment and crackers onto a baking sheet. You can separate the oddly shaped pieces from around the edges and roll out again to form more squares if you like.

Sprinkle the crackers with coarse sea salt, additional grated cheese, and/or dried herbs, if desired. Repeat with the remaining pieces of dough.

Bake the crackers for about 15 minutes, until they're a medium golden brown. Remove them from the oven, and cool right on the pan. When the crackers are cool, store them in an airtight container at room temperature.