

# Joy the Baker

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## Sea Salt and Poppy Seed Crackers

from

The Complete Book of Cookies

([http://www.amazon.com/Complete-Book-Cookies-Catherine-Atkinson/dp/0681280069/ref=sr\\_1\\_1?](http://www.amazon.com/Complete-Book-Cookies-Catherine-Atkinson/dp/0681280069/ref=sr_1_1?ie=UTF8&s=books&qid=1260803698&sr=8-1)

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makes 20 crackers

1 cup all-purpose flour

1/4 teaspoon salt

1 teaspoon sugar

1 Tablespoon butter, cold and cut into 6 small chunks

1 Tablespoon poppy seeds

6 Tablespoons half and half

For topping the crackers:

sea salt

half and half

Preheat the oven to 300 degrees F. Sift together the flour, salt and sugar. Add the butter and, using your fingers, rub the butter into the flour until it is in tiny bits and dispersed throughout the flour mixture.

Stir in the poppy seeds.

Add the half and half and mix to make a stiff dough. Place on a lightly floured surface and roll out to about 8×10-inches. Cut into 20 squares.

Place the dough squares on an ungreased baking sheet lined with parchment or foil. Brush sparingly with half and half and sprinkle with sea salt.

Bake for 30 minutes or until crisp but still pale. Transfer to a wire rack to cool and store in an airtight container.

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