

Homemade Vegan Seaweed Crackers

Ingredients

- 1 cup all-purpose flour
- 2 TBSP. dulse flakes (or nori)
- 1 TBSP. flax seeds
- ½ tsp. baking powder
- ½ tsp. salt (plus more to sprinkle on top, optional)
- ½ tsp. black pepper
- 2 TBSP. sesame oil
- Water, as needed (around ¼ cup)

Steps

1. Combine the flour, dulse, flax seeds, baking powder salt and pepper in a large bowl and whisk. While continuing to stir, add the sesame oil first and then the water, a tablespoon at a time, until a dough forms.
2. Knead the cracker dough for a minute or two until the dough is firm. Set aside and allow to rest for at least 10 minutes before continuing.
3. Preheat the oven to 400°F (200°C). On a silicone baking sheet (or wax paper), use a rolling pin to roll the kneaded into a thin layer, about 1/8th of an inch thick. Gently use a pizza roller, knife or cookie cutters to score your crackers into the desired shape (don't cut through the silicone mat!) and place on a baking tray.
4. Bake for 15 minutes and remove from the oven. Allow to cool fully before enjoying, and store any leftovers in an airtight container to keep them crisp.

