

GLUTEN FREE QUINOA MILLET CRACKERS

Makes approx 50 1" crackers

1 cup quinoa flour
½ cup millet flour
½ cup sesame seeds
2 tsp mixed herbs*
1 tsp garlic powder
½ tsp salt
1 T olive oil
1 T [Xagave](#) or honey
1 tsp lemon juice or Braggs Amino Acid**
5 – 6 T of cold water (more if required)

*I used ½ tsp each of basil, oregano, parsley and thyme. Use what you have!

**If using the Braggs, omit the salt

Preheat oven 350 deg.

(Tip: Both quinoa and millet can be ground fresh in a [grain mill](#). If you do grind your own, sift the flours before measuring)

In your [Bosch Food Processor Attachment](#) with chopping blade attached, add the flour, seeds, herbs, garlic powder and salt. Mix on speed one until combined.

In a measuring cup measure out the oil, [Xagave](#) (or honey) and lemon juice (or Braggs) and 1 T of the cold water. Whisk together.

With the food processor on speed one; add the mixture in the measuring cup to the dry ingredients.

Add the cold water, one tablespoon at a time until you have thick, pliable dough. Do not over mix.

Remove the dough from the food processor and work it in your hands until you have it shaped into a rectangle.

Place the dough between two pieces of parchment paper and roll it out until it is 1/8" thick. Remove the top layer of parchment paper

Transfer the layer of cookies (on the parchment) to a baking sheet. Using a pizza cutter, slice the dough into squares, rectangles or diamonds. No need to move them apart, they will easily snap apart once they are cooked. Poke the centre of each cracker carefully with a fork.

Bake for about 15 minutes (you may notice that the outer crackers brown faster than the centre ones, so you can remove those before the rest have completely baked)

Remove from oven and place parchment onto cooling rack. Break apart once they are cool. Store in airtight container for up to 7 days.

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