



Pine Nut Crackers

Makes 20 2-inch crackers

Ingredients

- 1 cup GF all purpose white gold flour, plus more for dusting
- $\frac{1}{2}$ cup chickpea flour
- 1 tablespoon sugar
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon dried rosemary or basil
- 4 tablespoons pine nuts
- $\frac{1}{2}$ cup cold unsalted butter, cut into cubes
- $\frac{1}{4}$ cup cold water

Preparation

1. In a food processor, combine the flours, sugar, salt, and baking powder. Mix in the rosemary.
2. Cut in the butter until it is evenly covered with the flour mixture. Pour in the water and mix just until combined.
3. Divide the dough in half and shape each half into a flattened disk. Wrap each disk in plastic wrap and refrigerate for about 30 minutes.
4. Preheat the oven to 350°F and line 2 baking sheets with parchment paper. Lightly dust your work surface with flour. Roll out the dough until it is 1-inch thick and

then cut into 2-inch diamonds. Arrange the diamonds on the baking sheets, leaving about 1 inch between each diamond. Place a few pine nuts on each piece and bake for 10 to 15 minutes, until golden. Cool completely before serving.