

## **SALLY FALLON'S WHOLE GRAIN CRACKERS**

Mix, cover, and leave in warm place overnight:

2 ½ cups spelt, kamut, whole wheat or rye flour, or a mixture

1 cup plain yoghurt

Place soaked flour with the following ingredients in food processor and blend.

1 tsp sea salt

1 ½ tsp baking powder

4 T melted butter

Add:

2 - 4 T sesame seeds, toasted

Roll out dough to about 1/8 inch on floured board using white flour to prevent sticking.

Cut into squares with a knife. Place on buttered cookie sheet and brush with 4T more melted butter. Bake at 150 degrees until dry and crisp. Store in an airtight container in the refrigerator or freezer.