

## **MULTI-GRAIN CRACKERS -from Cooking With Chef Brad**

4 cups whole grain flour ( your choice)  
1 cup rolled oats or 1 cup popped amaranth  
½ cup shortening or butter  
2 cups buttermilk, yocurts, cream or sweet milk  
1 tsp. salt  
1 tsp. baking soda



Place all ingredients into the Bosch bowl with the cookie paddles and mix to form a ball. Divide dough into small portions and roll out on a lightly floured surface as thin as you can. The thinner it is rolled out the better it will taste. Cut out as desired (square, round , triangles) and bake on a greased sheet pan or parchment paper until the edges start to brown lightly at 350 degrees F. Turn oven down to 275 degrees F. and bake until golden brown. Store in an airtight container and they will stay fresh as long as they are kept dry.

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