



Easiest Sourdough Discard Crackers

There's no rolling pin required for these deliciously crispy sourdough discard crackers! Simply combine discard with melted butter, salt, and your favorite seasonings or seeds and you're ready to bake. The seasoning is up to you — we've found that a small amount of seasoning (try 1/2 teaspoon turmeric, 3/4 teaspoon black pepper, or 1 1/4 teaspoons smoked paprika) goes a long way.



PREP

5 mins

BAKE

50 mins to 1
hr

TOTAL

1 hr 5 mins

YIELD

about 5 dozen
1 1/2" square
crackers

Ingredients

Crackers

- 1 cup (227g to 241g) sourdough starter, unfed/discard
- 4 tablespoons (57g) unsalted butter, melted
- 1/2 teaspoon to 3 teaspoons of your favorite seasoning(s) and/or seed(s)*
- 1/2 teaspoon table salt

*See "tips," below.

Topping (optional)

- 2 to 3 teaspoons sesame seeds, poppy seeds, King Arthur Artisan Bread Topping, or flaky sea salt

Instructions

- ① Preheat the oven to 325°F with a rack in the middle. Line a baking sheet with a piece of parchment and set aside.
- ② In a medium bowl, combine all the ingredients, stirring vigorously with a spatula until evenly combined.
- ③ Transfer the batter to the prepared pan and use a small offset spatula to spread it into a thin rectangle, about 11" x 15" in size. Sprinkle the top of the crackers with the toppings of your choice.
- ④ Bake the crackers for 15 minutes, then remove them from the oven, and use a pizza wheel or bench knife to cut the crackers into 1" to 1 1/2" squares (don't separate them, just cut them).
- ⑤ Return the baking sheet to the oven and bake for an additional 35 to 45 minutes, rotating the pan halfway through, until the crackers in the middle are golden brown and firm to the touch.
- ⑥ Remove the crackers from the oven and allow them to cool completely on the baking sheet before serving.
- ⑦ Store the sourdough discard crackers in an airtight container at room temperature for several weeks.

Tips from our Bakers

- ☆ If you're mixing in seeds into the cracker batter, err on the side of using more seasoning (1 to 2 teaspoons) so that the flavor still comes through.
- ☆ While butter provides the most indulgent flavor, this recipe can also be made with 4 tablespoons (57g) melted refined coconut oil or with 4 tablespoons (50g) olive oil.



While Everything Bagel Topping and Better Cheddar Cheese Powder are two of our favorite ingredients, it's best to skip them in this recipe. They both tend to darken and burn by the end of the baking time.



Don't have any starter? Here's a recipe for homemade sourdough starter. If you're making it from scratch, you'll need to feed it for 5 to 7 days before it's ready for baking. Want a head start? Purchase our classic fresh sourdough starter — it'll be ready for baking soon after it arrives at your door. Looking for tips, techniques, and all kinds of great information about sourdough baking? Find what you need in our sourdough baking guide.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253