

## **PUMPKIN CRACKERS**

*(from the Bewitching Kitchen)*

*for the white dough:*

60g all-purpose flour 1 cup all purpose flour

1/4 tsp salt

1 tsp olive oil

about 2 tablespoons water

*for the pumpkin dough:*

50g all-purpose flour

10g pumpkin flour (or all-purpose)

1 tablespoon pumpkin puree (canned)

1/4 tsp salt

1 tsp olive oil

about 1 tablespoon water

Heat the oven to 400 degrees. Prepare a baking pan by lining with parchment paper.

Make the white dough: in a small bowl, combine all ingredients and knead by hand to form a dough. Adjust water, you don't want the dough to be too sticky. Reserve.

Make the pumpkin dough by mixing all the ingredients, again adjusting with more all-purpose flour in case it is too sticky (the pumpkin puree will add quite a bit of moisture). Reserve.

Allow both balls of dough to sit at room temperature for about 20 minutes. Divide each dough in two and marble the two colors. Roll each piece very thinly, the best way is using a pasta rolling machine or Kitchen Aid attachment, but you can definitely do it by hand. Cut in pumpkin shapes using a cookie cutter or simply in small pieces.

Bake for about 10 minutes, depending on how thin you rolled them, until they start to get brown and crisp. They will get slightly harder as they cool. Serve with your favorite dip.