

## Gluten-Free Everything Matzo Crackers

Made with a combination of garbanzo, almond, and coconut flours, these crackers have a texture slightly crisper than graham crackers, with a much more savory flavor. Topped with a smattering of the seeds you might find on an everything bagel—plus caraway, a favorite of mine—they make a good substitute for any cracker you'd use for hummus, cheese, or tuna salad. Put them on the Passover plate, if you feel like it—but be warned that they're more flavorful than traditional matzo!

Look for minced dried onion in the spice section of your local grocery store.

Time: 35 minutes active time

Makes about 6 servings

2 teaspoons poppy seed  
2 teaspoons white sesame seed  
2 teaspoons dried caraway seed, roughly chopped  
2 teaspoons minced dried onion  
1 1/2 teaspoons crunchy sea salt, crushed til fine if large  
1 cup (100 grams) potato starch  
1/2 cup (60 grams) coconut flour  
1/2 cup (50 grams) almond flour  
1/2 cup (50 grams) garbanzo bean flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
Pinch kosher salt  
1/4 cup extra-virgin olive oil, plus more for brushing  
1/4 cup warm water  
2 large eggs, blended

Preheat the oven to 450 degrees F, and space two racks evenly in the oven. Cut two pieces of parchment paper to fit the flat parts of two large (such as 12-by-17-inch) baking sheets. (You'll roll the cracker dough out between the two pieces of parchment, so they need to be the same size. If you don't have two baking sheets of the same size, just pick one, cut out two pieces of parchment to fit it, and bake the crackers in two batches.)

In a small bowl, blend the poppy, sesame, and caraway seed with the onion and sea salt with a spoon until well mixed. Set aside.

In the work bowl of a stand mixer fitted with the paddle attachment, stir together the potato starch, coconut flour, almond flour, garbanzo bean flour, baking soda, baking powder, and kosher salt just to blend. With the machine on low speed, add the oil, water, and egg. Increase speed to medium and blend for one minute, until crumbly. The mixture should clump together when you press a handful between your palm and fingers.

Pat the dough into a ball, then split it roughly in half. Place one of the parchment sheets on a clean work surface, then add half the dough. Top with the other sheet of parchment and roll the dough as thin as possible without breaking it; it should almost reach the edges of the parchment. (The goal is to make one giant cracker about the size of a baking sheet with each half of the dough.)

Brush one baking sheet with olive oil. Peel the top sheet of parchment off the rolled-out dough, then carefully invert the dough onto the prepared baking sheet, paper side up. Peel off the remaining piece of paper, and brush the dough with more olive oil.

Repeat the process with the remaining dough, using the same parchment paper. Scatter the spice mixture over both pieces of oiled dough, then pat the spices in with your hands so they stick. (If you'd like a more matzo-like look, use a fork or a rolling docking tool to poke small holes all over the dough.)

Bake the matzo for 5 minutes. Rotate the pans front to back and top to bottom, and bake another 5 to 7 minutes, or until the matzo is well browned on all edges and begins to curl up and off the pan. Transfer the crackers immediately to cooling racks and let cool for at least 30 minutes before breaking into pieces and serving.

Store any unused crackers in an airtight container, up to 3 days.