



# Pumpkin Cranberry Crisps

Makes: 72 crackers

Prep Time: 30 minutes Cook Time: 55 minutes

Total Time: 1 hour & 25 minutes

## Ingredients

- 1/2 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1/2 cup dried cranberries
- 1 teaspoon baking soda
- 1/2 cup rolled oats
- 1/4 cup sunflower seeds
- 1/4 cup flax seed
- 1 & 1/2 tsp fresh rosemary or 1 teaspoon dried
- 1/2 tsp ground turmeric
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp dried thyme
- 1/4 tsp sea salt
- 1/8 tsp black pepper
- 1 cup buttermilk
- 3 tbsp brown sugar
- 3 tbsp canned pumpkin puree

## Instructions

Preheat oven to 350°F. Line 2 sheet pans with parchment paper. Generously spray 4 8-ounce glass Mason-type jars (like this or this) with cooking spray. Set aside.

In a large bowl combine the flours and dried cranberries. Rub mixture with your fingers to separate dried cranberries, till there are no large clumps. Add baking soda, oats, sunflower seeds, flax seed, spices, salt and pepper. Stir to combine.

Combine buttermilk, brown sugar and pumpkin purée. Stir until well blended. Add the wet ingredients to the flour mixture and stir, just until flour disappears.

Spoon the batter into prepared jars, filling  $\frac{2}{3}$  full then place the jars on a sheet pan. Bake for 25-28 minutes until golden and springy to the touch. A toothpick inserted in the center should come back clean or with just a few crumbs. Allow to cool in jars for 10 minutes then remove by inverting and gently shaking the jar. Cool completely on a wire rack.

When the loaves are cooled, place in freezer for 1 hour. This will help you to slice the crackers nice and thin. (If you end up freezing them longer than an hour, no problem. Just let them sit for about 10-15 minutes before trying to slice them.)

Preheat oven to 300°F. Cut loaves into  $\frac{1}{8}$ -inch slices and place slices on prepared sheet pans. Bake for 30-40 minutes or until crisp. Crackers will get even crisper as they cool. Store in an airtight container or freeze in zippered bags.

*Recipe from The Cafe Sucre Farine*