Spelt Crackers (barely adapted from The New York Times Magazine via Smitten Kitchen)

4-6 servings

The original recipe calls for white spelt flour, but I don't know what I used. In fact, I bought my spelt flour in the bulk section at the same time I bought barley flour, and I mixed them up and don't know which I used. The crackers turned out great regardless.

I didn't flour the pan generously enough the first time and had some issues with the dough and then the baked crackers sticking. I tried spraying the pan with oil the second time instead of flouring, which made rolling a lot easier, but the crackers weren't as crisp. From now on, I'll stick with flour but be sure to use plenty of it.

¼ teaspoon salt
½ cup water
1½ cups spelt flour, plus more for flouring surface
Coarse sea salt, dried onion bits, poppy seeds and sesame seeds, or a seed combination of your choice

1. Adjust an oven rack to the middle position and heat the oven to 350 degrees.

2. Dissolve the salt in the water. Stir in the spelt flour until a ball forms.

3. Generously flour an overturned 12-by-17-inch cookie sheet and roll out the dough on top of it, using as much flour as needed to prevent sticking, until the dough covers the sheet from edge to edge. Using a spray bottle filled with water, spray the dough to give it a glossy finish. Prick the dough all over with a fork. If you choose, sprinkle with sea salt or seeds. For neat crackers, score the dough into grids.

4. Bake until the dough is crisp and golden, 15 to 25 minutes. Break into pieces and serve.