



Baked “Pita Chip” Crackers (vegan, gluten free, soy free)

Ingredients:

- **1/3 cup tapioca flour**
- **1/3 cup cassava flour**
- **5 Tbsp olive oil**
- **4 Tbsp cold water**
- **Himalaya salt, garlic powder, nutritional yeast for sprinkling on top before baking.**

Instructions:

- 1. Preheat oven to 200C.**
- 2. Mix tapioca and cassava flours.**
- 3. Add olive oil and cold water.**
- 4. Mix dough until ball forms.**
- 5. Roll between two sheets of baking paper.**
- 6. After rolled, remove top sheet of paper and place on baking pan.**
- 7. Score into squares of about 2.5cm each – about 30-40 crackers, or double the size into larger triangles.**
- 8. Sprinkle the Himalaya salt, garlic powder, and nutritional yeast on top.**
- 9. Bake for about 15-18 minutes. Watch them every few minutes to make sure they don’t burn.**
- 10. Remove from oven, let cool for a few minutes.**
- 11. Break into squares and enjoy as a fun accompaniment to salad or soup, or just a snack to munch on.**
- 12. B’taavon!**