

Curried Cumin Crackers

Made with whole seeds that burst between your teeth, releasing little time bombs of earthy flavor, these easy-to-make crackers aren't for spreading or dipping. They're for eating. For something a little spicy, add a pinch of cayenne pepper. For best flavor, use fresh spices. And you know what? They really taste best the second or third day.

Time: 20 minutes active time

Makes: 4 servings

Spray vegetable oil
1 cup all-purpose flour
2 cups masa harina
3 tablespoons sugar
1 tablespoon cumin seeds
1 tablespoon sesame seeds (white or black)
1 tablespoon yellow mustard seeds
1 tablespoon fennel seeds
2 teaspoons ground curry powder
1 teaspoon granulated garlic
2 teaspoons baking powder (sodium-free)
1/2 cup canola oil
1 large egg
1/2 cup warm water

Preheat the oven to 350 degrees. Spray a 12" by 18" baking sheet with vegetable oil, and set aside.

Combine all the dry ingredients in the work bowl of a stand mixer fitted with the paddle attachment, and blend on low speed until mixed. With the machine running, add the oil in a slow, steady stream, then add the egg, then the warm water. Mix until the dough comes together and there are no dry spots left at the bottom of the bowl. (You may have to add another tablespoon of water.)

Scatter the dough out across the prepared baking sheet, and gently pat it evenly into the pan. Using a small rolling pin or a wine bottle (I find the latter works best), roll the dough into an even, thin layer, rolling all the way to the edges. Use a small, sharp knife to score the dough all the way through to the sheet into crackers of any shape, and trim the edges. (You can make squares or triangles, but anything bigger than about 2" in either direction may crack while baking.)

Spray the crackers all over with vegetable oil spray, and bake for 30 minutes, rotating once halfway through, or until the crackers are firm and the edges are light golden brown. Let cool completely on baking sheets, gently break apart, and serve. Store cooled crackers in an airtight container.