



PREP TIME

15 minutes



COOKING TIME

20 minutes



SERVINGS

1 - 2 baking trays

MACADAMIA CRACKERS WITH CALENDULA & THYME

150 g (1.2 cup) white flour
100 g (0.75 cup) ground roasted
macadamia nuts
150 ml (0.6 cup) water
5 tablespoons dried calendula
5 tablespoons dried thyme
3 tablespoons olive oil
1 tablespoon sugar
1 teaspoon salt

Preheat the oven to 200°C (392 °F).

Chop or grind the macadamia nuts. Put the flour, ground macadamia nuts, dried calendula and thyme, sugar and salt into a bowl, then add olive oil and water. Stir with a spoon, then knead with your hands to fully combine the ingredients. The dough should be smooth, but not sticky (add more flour if sticky and more water if it's falling apart).

Prepare a baking tray with baking paper and roll the dough into a long, thin cylinder. Cut the dough into circles of desired thickness and spread them apart on the tray. Bake for about 20 minutes or until the crackers feel dry and crunchy.

Keep the macadamia crackers with calendula and thyme in a closed tin or a glass container for up to 2 weeks and serve with a dip of your choice. Enjoy!

