

THE SOURDOUGH FORMULA

Recipe 32 · Sourdough Discard Crackers

Zero waste, all crunch. Dolly's leftovers become my bestselling add-on.

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Why people buy it: crispy, salty and addictive, and they love that nothing goes to waste. It is the $8 «add one to my order» item.

- **Tier & price:** Add-on · $8 per bag (about 6 oz / 170 g)
- **Makes:** 1 bag, about 40 crackers
- **Difficulty:** Easy
- **Timeline:** 15 minutes of work; rest 30 minutes (or overnight in the fridge); bake 25–35 minutes. Perfect for Saturday afternoon while the oven is still warm.

Ingredients

- 200 g sourdough discard (about ¾ cup), straight from the fridge is fine
- 60 g whole wheat flour (½ cup)
- 40 ml olive oil (3 Tbsp)
- 30 g seeds mix (¼ cup)
- 3 g salt (½ tsp), plus flaky salt for the top
- 1 tsp dried herbs (rosemary, thyme or Italian mix)

What changes vs. the Master Loaf

Everything. This is not bread: no rise, no folds, no Dolly feeding. You use the discard you would otherwise throw away, and your oven does the rest.

Steps

1. Mix discard, whole wheat flour, olive oil, seeds, salt and herbs into a soft dough. It should feel like play dough. Add 1 Tbsp flour if sticky.
2. Rest 30 minutes covered (or up to 3 days in the fridge, which deepens the flavor).
3. Heat the oven to 325 °F (165 °C).
4. **Sheet thin:** split the dough in two. Roll each half between two sheets of parchment until it is as thin as you can get it, about 1/16 inch (1.5 mm). Thin is the secret: thick crackers bake chewy.
5. Peel off the top parchment and slide the bottom sheet onto a baking sheet. Brush with a little oil, sprinkle flaky salt.

6. Score into squares or rectangles with a pizza cutter (cut all the way through). Prick each piece once with a fork.
7. Bake 25–35 minutes, rotating once, until golden and crisp. Pull out the edge pieces early if they brown first.
8. Turn the oven off and leave the crackers inside with the door cracked for 10 minutes for extra crunch.
9. Cool completely, break along the cuts, and bag. They keep 2 weeks in an airtight bag.

Cost & Price

Ingredient	Amount	Cost
Sourdough discard	200 g	$0.00
Whole wheat flour	60 g	$0.09
Olive oil	40 ml	$0.40
Seeds mix	30 g	$0.40
Salt, flaky salt & dried herbs	1 batch	$0.15
Total ingredients		**$1.04**
Packaging		$0.35
Sell at		**$8**
You keep		**$6.61**

How to sell it

- **Who buys it:** every bread customer, as an add-on; cheese-board people; parents packing school lunches.
- **Menu line to copy:** *Sourdough Discard Crackers: thin, crispy, olive oil and sea salt with seeds and herbs. Made from our starter, so nothing goes to waste.*
- **Best day/season:** every week, all year. Put them next to the cash box or in the order form as «add a bag of crackers for $8».

Flavor ideas to rotate: everything-bagel, parmesan rosemary, smoked paprika, cinnamon sugar.

> *Sarah's tip: Keep a «discard jar» in the fridge all week. By Saturday I have enough for two or three bags, and that is $16–24 from something I used to pour down the drain.*

If it goes wrong

- **Chewy, not crisp:** too thick or underbaked. Roll thinner and use the oven-off trick.
- **Edges burnt, center soft:** roll evenly and pull the edge pieces early.
- **Soft after a day:** they were bagged warm. Cool completely first.