

Home-Made Crackers

By Ruth M. Boyle

FEW women attempt to make crackers these days, because it is hard to approach the lightness and fine flavor of the commercial wafer. The home-made cracker, however, while somewhat difficult to make, is very palatable. The following recipe was given me by a cooking authority:

Sift two cupfuls of white flour, three teaspoonfuls of baking powder, and one-half teaspoonful of salt well together. Add one cupful of milk and four tablespoonfuls of melted butter. Mix in one egg white, beaten stiffly. Now add enough more flour to make stiff enough to roll, then knead and pound for a long time. Roll out very thin, cut in squares, and bake in a moderate oven.

Bran crackers, which many people like because of their healthful qualities, may be made by adding one-fourth cupful of sugar to the recipe for white crackers, and using half bran instead of all white flour. Proceed as for the white crackers.