

LIGHT AND DAINTY CRACKERS

TAKE a piece of well-risen light bread dough about the size of a half-pint cup. Work into it a piece of fresh butter the size of a walnut. When it is all worked in, break the dough into bits as large as a nutmeg. Flour the board well and roll very thin. Prick with a fork all over and bake quickly a pale brown. Do not scorch them in the least. These crackers are entirely different from those made with unrisen dough, and are especially nice for an invalid who has wearied of the taste of other bread.