



Kitchen Cheat Sheet: Saltine Crackers

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Tips and Extras

- Use all-purpose flour. Bread flour has too much protein for this saltine cracker recipe and the texture won't be right.
- Cut saltine crackers into uniform shapes so that they cook evenly. A cookie cutter is great for this.
- You don't have to prick the crackers as much as the store-bought ones but a few well-placed jabs with a fork or toothpick will help them bake crisp.
- A quick brush of egg white wash (egg white + 1/2 teaspoon of water beaten) will help salt and other toppings stick.
- The egg wash helps the cracker crisp in the oven and also hold the salt on. If you have an egg allergy try this: Mix 1 tablespoon cornstarch and 1/3 cup water in a small pan and bring to a boil. Simmer until thick. Brush on the crackers in place of the egg.
- Leave a little room between each cracker when you bake to keep them crispy all over.
- Bake on an ungreased cookie sheet, or spray a cookie sheet lightly with nonstick cooking spray if you prefer.
- Store in an airtight container. Homemade crackers can get soft easier than commercial crackers, so...
- Crisp them up in the oven for a few minutes if necessary.
- Once the crackers begin to brown watch them carefully!
- They are done when they are golden brown on the edges and will crisp as they cool.

Storage

Crackers do require airtight storage or they'll lose their crispness. Zipper bags are o.k. but for the best storage get a good quality, air-tight, food-grade storage container. Store crackers in a dark, cool pantry for a week or more. They may get soft and need to be crisped up a few minutes in the oven at 400F.

You can freeze the dough for up to 3 months but don't freeze the finished crackers - they'll get soggy.

FAQs

Why are there holes in saltine crackers?

You poke holes in them before baking to keep the crackers from bubbling up – it keeps them crisp.

How do you crisp soda crackers up?

Preheat the oven to 400F and spread the crackers in a single layer on a heavy cookie sheet. Bake for 3 to 5 minutes, watching carefully.

What's the difference between soda crackers and saltines?

There's really no difference now, the terms are used interchangeably.

A little cracker history

Do you call them soda crackers or saltine crackers?

My mom called them soda crackers so I always thought it was a Midwest thing (she was born in Michigan) but I've read recently that they are saltine crackers in the United States and soda crackers in Great Britain.

Personally, I don't care what they are called, hand me a stick of butter and a plateful of them and I'll be happy.

Serious comfort food for me!

Crackers have had a place in history since well before the Israelites headed out of Egypt with all of their earthly goods and a couple of matzahs.

There were variations on that theme for centuries but it was in 1801 that they finally got a name.

Josiah Bent of Massachusetts was baking biscuits one day when he got distracted. By the time he returned to his oven the biscuits were crispy.

Josiah did not want to admit he'd screwed up so he called them crackers because of the crackling sound they made. And that, my friends, is how crackers came to be — the result of one man's pride.

Of course, those crackers of long ago were nothing like their bland namesakes that line the store shelves today.