



Pepita Cracker

Ingredients

1oz	Lemon juice
7 ½ oz	Vegetable Stock or your favorite base
50g	Authentic Foods Steve's GF Cake Flour
38g	Tapioca flour
20g	Brown rice flour
200g	Pepitas
½ TBSP	Salt
¾ tsp	Ground cumin



Method

1. Preheat the Oven:

Preheat your oven to 350°F. Line a ½ sheet pan with parchment paper or use a silicone baking mat for best results.

2. Mix the Dry Ingredients:

In a large bowl, combine Steve's Cake Flour, tapioca flour, brown rice flour, pepitas, salt, and cumin.

3. Add the Liquid:

Pour in the stock and lemon juice, mixing until a thick batter forms.

4. Spread the Batter:

Transfer to the prepared sheet pan and spread evenly into a thin layer using a spatula.

5. Bake:

Bake for about 30 minutes, or until golden on the bottom and crisp at the edges.

6. Cool & Serve:

Let cool completely, then break into rustic shards and serve.