



Crispy Sourdough Discard Cracker Recipe

A Little Bit of Magic

Have you ever looked at your sourdough discard? I used to feel sad pouring it out. It felt like wasting a little friend. Then I discovered this trick. Now, that discard becomes the crispiest, most delicious crackers.

It turns something old into something new. I think that is a small kind of magic. What is your favorite way to use up leftover bits of food? I am always looking for new ideas.

The Story Behind the Crunch

My grandson Leo is a very picky eater. One day, he saw me making

these. He asked if they were special cheese chips. I told him they were. He tried one straight from the oven. His eyes got so wide. Now he asks for them every time he visits.

I still laugh at that. It just goes to show you. The simplest foods can become someone's favorite. This matters because cooking is about making memories, not just meals.

Why These Crackers Matter

This recipe is not just about saving discard. It is about being clever in the kitchen. Using what you have is a smart and kind habit. It is good for your wallet and for our world.

Plus, you know exactly what is in your food. There are no strange, unreadable ingredients. Just simple, good stuff. That is a wonderful feeling.

Let's Make Some Noise

First, get your oven warming up. Mix everything in a bowl. It will be a thick, lumpy paste. That is perfect. Now, spread it thin on your pan. The thinner, the better for a good crunch.

Doesn't that smell amazing already? The parmesan and herbs make my kitchen smell like an Italian café. Fun fact: The word cracker comes from the sound it makes when you break it! Now, tell me, do you prefer savory snacks or sweet ones?

The Best Part is the Snap

After the first bake, you score them into little squares. This is the secret

to perfect crackers. It means they will break apart neatly later. Then they go back in to get golden and crisp.

The hardest part is waiting for them to cool. But you must wait. That is when they get their final snap. Let me know if you can resist eating them all in one sitting. I never can!

See also [Moist Tart Rhubarb Bread Recipe](#)



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Ingredients:

Ingredient	Amount	Notes
Sourdough discard	1 cup	Active starter will also work
Olive oil	3 tablespoons	
Parmesan cheese	$\frac{1}{3}$ cup	Shredded
Salt	$\frac{1}{2}$ teaspoon	
Ground sage	$\frac{1}{4}$ teaspoon	
Italian seasoning	1 teaspoon	



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My Crispy Sourdough Discard Crackers

Hello, my dear! Come sit with me. Do you have some sourdough discard? Don't you dare throw it away. We are making the crunchiest little crackers. My grandson calls them "cheesy bites." He eats them straight from the baking sheet. I still laugh at that.

This recipe is so simple. You just mix everything in one bowl. The smell in your kitchen will be wonderful. It reminds me of my own grandma's kitchen. She never wasted a single thing. Let's get started, shall we?

Ingredients

- 1 cup sourdough discard
- 1/4 cup olive oil
- 1 cup shredded parmesan cheese
- 1/2 teaspoon salt
- 1 tablespoon Italian seasoning

Instructions

Step 1: First, turn your oven on to 350 degrees. Get out a big baking sheet. Line it with a piece of parchment paper. This stops the crackers from sticking. I learned this the hard way once. (My hard-learned tip: Don't skip the parchment! It saves so much scrubbing later.)

Step 2: Now, grab a medium bowl. Put your sourdough discard right in. Add the olive oil and shredded parmesan. Sprinkle in the salt and those lovely herbs. Doesn't that smell amazing already? Give it a good stir until it's all friends.

Step 3: Pour your mixture onto the baking sheet. Use a spatula to spread it very thin. Think of painting a canvas. The thinner you spread, the crispier they get. My first batch was too thick. They were a bit soft, but still tasty!

Step 4: Bake it for 15 minutes. It will look a little set. Take it out of the oven. Now, use a pizza cutter to score little squares. This makes them easy to snap later. Do you know what else we could use to cut the shapes? Share below!

Step 5: Pop the pan back into the oven. Bake for another 20 to 25 minutes. Watch them turn a beautiful golden brown. That's how you know they're done. Let them cool for 10 minutes. Then, just snap them apart. Enjoy your wonderful creation!

Cook Time: 35-40 minutes

Total Time: 45-50 minutes

Yield: About 4 servings

Category: Snack, Appetizer

See also [Spiced Brown Sugar Cream Cheese Spread](#)

Three Tasty Twists to Try

Once you master the basic recipe, you can play. I love adding different flavors. It makes every batch a new surprise. Here are a few of my favorite ideas.

Everything Bagel Style: Swap the Italian seasoning for everything bagel spice. It gives such a nice, savory kick. Perfect for a quick breakfast.

Spicy Ranch: Use ranch seasoning instead. Add a pinch of red pepper

flakes. My neighbor gave me this idea. It's so good!

Garlic & Herb: Use garlic powder and dried rosemary. It smells like a cozy Italian restaurant. I make these for parties.

Which one would you try first? Comment below!

Serving Your Crackers

These crackers are wonderful all on their own. But they also love company. I like to serve them with a big bowl of tomato soup for dipping. They are also lovely with a simple cheese plate. Add some apple slices and grapes. It feels so fancy.

For a drink, I have two choices. A crisp apple cider is always a winner. It's not too sweet. For the grown-ups, a pale ale pairs nicely. The bubbles cut through the cheesiness. Which would you choose tonight?



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Keeping Your Crackers Crispy

These crackers stay crispy for days in an airtight container. I keep mine in a cookie tin on the counter. For longer storage, you can freeze them for a month.

I once made a double batch for my grandson's visit. They were all gone in two days. Batch cooking saves you time later. It means a quick snack is always ready for hungry kids.

If they get a little soft, just reheat them for five minutes. A warm oven makes them crunchy again. Have you ever tried storing it this way? Share below!

Simple Fixes for Cracker Troubles

Sometimes the batter is too thick. Just add a tiny bit more oil. This helps you spread it thin for the crunch you want.

I remember when my first batch was chewy, not crispy. I did not spread the batter thin enough. Getting the thickness right matters. It turns simple ingredients into a perfect, crunchy bite.

Another issue is the crackers not snapping cleanly. Let them cool completely on the pan. They will get crispier as they cool. Which of these problems have you run into before?

See also [Homemade Shaped Pasta Making Guide](#)

Fun fact: The word “cracker” comes from the sound it makes when you break it!

Your Cracker Questions Answered

Q: Can I make these gluten-free?

A: Yes. Just use a gluten-free sourdough starter for the same great taste.

Q: Can I make the batter ahead?

A: Absolutely. Keep it in your fridge for a day before baking.

Q: What cheese can I swap for parmesan?

A: Any hard, shredded cheese will work nicely. Try cheddar for a change.

Q: Can I double this recipe?

A: You can. Just use two baking sheets so the layer stays thin.

Q: Any optional add-ins?

A: A sprinkle of garlic powder is lovely. Which tip will you try first?

From My Kitchen to Yours

I hope you love making these crackers as much as I do. It is a wonderful way to use up sourdough discard. Sharing food is a way to share love.

I would be so happy to see your creations. Have you tried this recipe? Tag us on Pinterest! Your photos always make my day.

Happy cooking!

—Elowen Thorn.

You need to try !

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Crispy Sourdough Discard Cracker Recipe

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Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses: [Snack Appetizer](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **40 minutes**



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Rest time: **10 minutes**



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Total time: **1 hour**



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Servings: **6 servings**



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Calories: **124 kcal**

Best Season: Summer

Description

A simple and delicious way to use up your sourdough discard, resulting

in crispy, cheesy crackers perfect for snacking.

Ingredients

- 1 cup sourdough discard, active starter will also work
- 3 tablespoons olive oil
- $\frac{1}{3}$ cup parmesan cheese, shredded
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground sage
- 1 teaspoon Italian seasoning

Instructions

1. Preheat your oven to 350 degrees Fahrenheit. Line a large baking sheet with a piece of parchment paper to prevent the crackers from sticking.
2. In a medium bowl, combine sourdough discard, olive oil, shredded parmesan cheese, salt, and seasonings.
3. Pour into a thin layer on the parchment-lined sheet pan, spreading evenly with a spatula. The thinner the batter is, the crunchier the crackers will be.
4. Bake for 15 minutes, then remove from the oven and pre-cut into squares with a pizza cutter or sharp knife.
5. Continue baking for 20-25 minutes more until the crackers are golden brown.
6. Allow to cool for 10 minutes before snapping apart. Enjoy!

Notes

For extra crispiness, ensure the batter is spread as thinly as

possible. You can also experiment with different herbs and spices to suit your taste.

Keywords:Sourdough, Cracker, Discard, Snack, Cheese