

Biscuit Crackers

Recipe Adapted by Chadwick Boyd from Chef Carla Hall's "Carla Hall's Soul Food"

This recipe is adapted from my dear friend Carla Hall's biscuit cracker recipe in her cookbook, "Carla Hall's Soul Food." Carla and I bake biscuits together regularly. One of the tricks she has taught me is to turn leftover biscuits into crackers for serving the next day. It's a great party idea! These biscuit crackers pair perfectly with my yellow cherry tomato pan sauce, turning it into an unexpected, delicious bruschetta. Whole wheat flour makes the crackers sturdier, letting the pan sauce set up nicely for party bites.

Makes about 60 crackers from 15 biscuits (5 crackers per biscuit)

Active Time: 50 minutes

Total Cooking Time: 3 hours + Overnight

Ingredients

- 8 tablespoons (1 stick) unsalted butter, frozen, plus 2 tablespoons room temperature unsalted butter for the sheet pan
- 1¾ cup All-Purpose flour, plus more for shaping the dough
- ¾ cup whole wheat flour
- 1 tablespoon baking powder
- 1 teaspoon granulated sugar
- 1 teaspoon Kosher salt
- ½ teaspoon baking soda
- 2 tablespoons vegetable shortening
- 10-ounces full fat sour cream mixed with ¼ cup water
- Cooking spray
- Additional 2 tablespoons room temperature unsalted butter for the sheet pan baking the next day
- Flake salt to finish

Directions

Preheat the oven to 450°F.

Butter a half-sheet pan.

Mix the flour, baking powder, sugar, salt and baking soda in a large bowl with an open hand, using your fingers as a whisk. Add the shortening and use your fingertips to pinch it completely into the flour until the mixture resembles coarse crumbs.

Using a box grater, grate the frozen butter on the large holes into the flour. Toss until all the pieces are coated. Add the sour cream mix to the flour mixture. Using your hand as a spatula, gently mix until there are no dry bits of flour left. The dough will be sticky.

Lightly coat your work surface with nonstick cooking spray, then flour. (The spray keeps the flour in place.)

Turn the dough onto the prepared surface and work the dough a bit (contrary to biscuit-making techniques where you don't work the dough too much.)

Pat the dough into a ½"-thick rectangle. Sprinkle the dough with flour, then fold it evenly in thirds like a letter. Repeat the patting, sprinkling, and folding twice, rotating the dough 90 degrees each time. Pat the dough to ¾" thickness. It should no longer be sticky.

Flour a chef's knife and cut vertically across the rectangle 4 times (about every 1½" – 1¾"), repeatedly flouring the knife. You should have 5 strips.

Then cut horizontally down the strips twice (every 2"), repeatedly flouring the knife. You should have 15 biscuits.

Transfer the squares to the prepared pan, placing them bottom side up, spacing them 1" apart.

Refrigerate for 30 minutes.

Bake until the tops are golden brown and crisp, about 15 minutes.

Let cool completely on the pan.

Cut the biscuits into ¼" slices. Leave them on the pan to dry out overnight.

The next day, preheat the oven to 325°F.

Butter a half sheet pan with the remaining 2 tablespoons of butter.

Space the slices ½" apart and bake for 10 minutes. Flip and bake for another 8 minutes. Sprinkle the crackers with flake salt.

Let cool completely on the pan.

The biscuit crackers are now ready to spoon the yellow cherry tomato pan sauce on top.