Kale Crackers  
  
Servings 12  
  
**Ingredients**  
• 4-6 leaves Kale, 10 Leaves Warrigal Greens, wash and trim (230g total)  
• 1 tablespoon olive oil  
• 1 1/2 cup whole meal flour +2Tbsp  
• 2 tablespoons flax seeds

• 1egg  
• 1 teaspoon salt  
• 1 teaspoon sugar  
• 1/2 cup water   
• 1tsp salt plus some for sprinkling.

**Instructions:**

**First**, Preheat oven to 200oC. Place some baking paper on a flat tray.

1.Pick Warrigal greens and wash. Drop into boiling water and blanch for 4-5 mins. Remove and let cool.

2.Remove kale from stem and rip up into small pieces. Place washed kale into food processor and drizzle with olive oil (helps the blades move). Pulse for about 15 seconds or until puréed. Add cooked warrigal greens and pulse for a further 15 seconds.

3. Add flour, flax seeds, egg, salt, sugar, and water to food processor. Pulse for 15 seconds, or until all the ingredients combine to form a dough ball. Knead a little. Add 1 Tbsp flour if too sticky.

4. Sprinkle a little bit of flour on top of parchment lined baking sheet. Place kale dough onto parchment paper. Sprinkle a little bit more flour on top of the dough.

5. Take another piece of parchment paper and place on top of the kale dough, so the dough is sandwiched between the 2 pieces of paper. Now with a rolling pin, roll the dough out until evenly spread. Remove the top layer of parchment paper once rolled out. (Cook with it on if too sticky to remove)

6.With a knife, gently cut lines (not cutting all the way through) horizontally and vertically, making square cracker shapes. This will help you break them into crackers easily once baked. Sprinkle salt to flavour on top of the dough.

7. Bake for 25-30 minutes. Depending on how thin or thick your dough is, watch so they don't burn. You want the colour to start to turn a dark/brownish green. Check the crackers at 15 minutes and every 5 minutes after that.

8. Remove from oven and allow to cool for 15 minutes before breaking into crackers (using your knife lines).