

Get your Bake On: Wholewheat Chilli Garlic Cheese Crackers (a guest post by Supriya Kutty of Quichentell Blog)

Over Christmas I was contacted by a lovely lady called Supriya who writes a food blog called, Quichentell.

Good name isn't it?!

Made me giggle.

Anyhow, she asked if I would mind having her as a Guest Poster on my blog and of course I said I would love her to, and so here we are!

It turns out that Supriya is quite the cook. Her blog is full of delicious sounding recipes and I have made a note to have a go at a few of them already, especially her [classic French Onion Soup](#). I am a sucker for a bowl of this along with some melted cheese croutons on top! Delicious!

Because my blog is mainly baking based recipes, I asked Supriya if she had a suitable guest post and she came up with these super sounding crackers, Wholewheat Chilli Garlic Cheese Crackers. I have such a glut of cheese leftover from Christmas still that this recipe is literally perfect for right now. They also sound wholesome and healthy which can only be a good thing after all the chocolate I have scoffed over the last few weeks.

The recipe for her crackers is below, and if you're able to pop on over to Supriya's blog and Facebook page to have a look, I know she would really appreciate that.

Thanks Surpiya, over to you!

About Supriya, writer of Quichentell Blog



Image from
Quichentell

I'm Supriya Kutty. Writer, cook, daydreamer, mom to a teen and wife to a military man. My blog www.quichentell.com has food at its soul, served with liberal helpings of ramblings from a life lived in many cities and quite a few countries.

Food is powerful. It arouses emotions, creates memories, and connects cultures, peoples and civilizations. It is linked to nature, to the seasons and to life itself at the umbilicus. In my blog I try to explore this intuitive and organic relationship through the the food that I eat and cook. Beyond the [recipes](#) and techniques I want everyone who reads it to taste, touch and feel the food and the ways in which it moves in me.

You can find out more about me and my blog here: [Quichentell](#)

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Ingredients

140g whole wheat flour

100g All Purpose flour

100g grated Parmesan, or any other hard cheese

1 tsp sea salt

1 tsp chilli flakes

1 tsp garlic powder

4 tbsp olive oil

90 ml water



Method

Preheat the oven to 180° and line a baking sheet with parchment.

In a bowl, whisk together the flours, salt, chilli flakes, garlic powder and grated cheese.

In a jug, combine the water and olive oil.

Make a well in the centre of the flour mixture and pour in the liquid. Knead to form a firm but smooth dough.

Roll out the dough into a large circle to a thickness of 5mm.

Cut into quarters, then eighths and so on till you have 32 wedges.

Place them carefully on the baking sheet with space between the wedges and bake for 10-15 minutes till the edges are brown.

Cool and store in an airtight container.



Many thanks to Supriya for her delicious, and healthy, recipe
– I can't wait to have a go at these!