



# Garlic Flatbread Crackers

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	20 MIN		10

Garlic flatbread crackers are crispy, thin, and packed with bold garlic flavor. They are easy to make and perfect as a snack or appetizer. This simple recipe uses basic ingredients to create crunchy crackers that pair well with dips, cheeses, or soups. It's a great homemade alternative to store-bought snacks.

## Ingredients

- 1½ cups all-purpose flour
- 2 tablespoons olive oil
- ½ cup water
- 3-4 garlic cloves, minced
- ½ teaspoon salt
- Optional: herbs or sesame seeds

## Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 15-20 minutes

- Total Time: 25-30 minutes
- Servings: 4
- Course: Snack / Appetizer
- Cuisine: International

## Cooking Method

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### Instructions

1. Preheat oven to **375°F (190°C)**.
2. In a bowl, mix flour, salt, garlic, olive oil, and water.
3. Knead into a smooth dough.
4. Roll dough very thin.
5. Cut into small cracker shapes.
6. Place on a baking sheet.
7. Bake for **15-20 minutes** until crisp and golden.
8. Let cool before serving.

### Cooking Tips

- Roll dough very thin for crisp crackers
- Bake until fully dry for crunch
- Space crackers evenly

## Variations

- Add herbs like rosemary or thyme
- Add chili flakes for spice
- Sprinkle with sea salt
- Use whole wheat flour

## What to Serve with Garlic Flatbread Crackers

- Dips and spreads
- Cheese boards
- Soups
- Salads

## Storage

Store in an airtight container for up to **1 week**.

## **Reheating**

No reheating needed.

## **Frequently Asked Questions**

### **Why are my crackers not crispy?**

They may need more baking time.

### **Can I make them gluten-free?**

Yes, use gluten-free flour.

### **Can I add toppings?**

Yes, seeds and herbs work well.

### **Recipe Author**

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