

1936

EC9916 Substitutes for Crackers

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Nebraska
COOPERATIVE EXTENSION WORK
IN AGRICULTURE AND HOME ECONOMICS
U. of N. Agr. College & U. S. Dept. of Agr. Cooperating
W. H. Brokaw, Director, Lincoln

Extension
Circular
9916

SUBSTITUTES FOR CRACKERS

Crispies

Slice bread thin and cut each slice in two or three pieces. Chill, then place in oven and dry slowly until browned thru. Covering the pieces with a weighted pan will prevent curling.

Cinnamon Toast

Toast slices of bread. Butter them, sprinkle lightly with brown or white sugar and cinnamon and return to the toaster or oven for a moment.

Sugar Toast

Toast bread, butter it, and sprinkle lightly with brown sugar. Moisten with a few drops of cream.

Croutons

Cut bread into $\frac{1}{2}$ inch cubes and toast in a pan in the oven or on top of the stove, stirring frequently and carefully so as not to allow the pieces to crumble. They can also be browned quickly in a hot, lightly greased frying pan.

Bread Sticks

Cut left-over slices of bread into strips $\frac{1}{2}$ inch wide and toast.

Zwiebach

Cut left-over rolls or bread into slices $\frac{1}{2}$ inch thick and toast slowly in the oven.

Wheat Cracker

- | | |
|-----------------------|---------------------------|
| 3 c. graham flour | 4 T. fat |
| 2 t. baking powder | $\frac{1}{4}$ c. molasses |
| $\frac{1}{4}$ t. salt | $\frac{1}{4}$ t. soda |
| $\frac{3}{4}$ c. milk | |

Mix dry ingredients and work in the fat. Add milk. Add soda to molasses, and pour into dry mixture. Knead with hands. Roll thin. Sprinkle with salt. Prick surface with tines of a fork. Cut in squares and bake. Cool rapidly.

Bread sticks, cinnamon or wheat crackers add a crisp note to school lunches.