

## **Oyster Crackers**

3 cups flour  
1 Tbsp salt  
1 Tbsp sugar  
1 Tbsp baking powder  
6 Tbsp duck fat, diced  
1 cup water  
Berbere spice as needed

1. Combine dry ingredients.
2. In food processor, pulse the dry ingredients and duck fat until it resembles coarse crumbs.
3. Remove and work in water by hand.
4. Roll dough into 1/8" sheet and cut into squares.
5. Dust with Berbere spice.
6. Bake at 350° for about 15 minutes.
7. Turn oven off and open door.
8. Leave crackers in over for 30 minutes more.