

TRADER JOE'S CRACKERS WITH RAISINS AND ROSEMARY

(from [*Luci's Morsels*](#))

1/2 cup raisins or currants
1/2 cup unsalted sunflower seeds
1/4 cup almonds
1/2 cup each white and whole wheat flour
2 tablespoons fresh rosemary chopped
1 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk
1 + 1/2 tablespoons maple syrup
extra salt for top

Heat oven to 350 degrees. Spray one large bread loaf pan with nonstick cooking spray.

Combine raisins, seeds, and almonds in a small bowl. Stir to combine, and reserve. In a large bowl, combine flours, rosemary, baking soda, salt, buttermilk, and syrup. Mix in fruit, nuts, and seeds. Pour batter into loaf pan. Sprinkle top with salt.

Bake 35 minutes until top is firm. Let bread come to room temperature. Wrap in plastic wrap or foil. Place in freezer for at least 2 hours or overnight. The cold bread helps with thinner slicing.

Heat oven to 400 degrees. Remove bread from freezer. Let sit 10 minutes to thaw slightly. With a serrated knife, cut 1/8-inch slices. Slices should be as uniform as possible. Place slices cut side down on an ungreased pan. Bake 8-10 minutes until crackers are a deep golden brown and corners start to crisp. Let cool completely for best texture.