

Fire Cracker

Makes 1 ea. 6 oz. cracker

The Fire Cracker utilizes our traditional Wood Stone dough recipe, but we score it before baking to create a satisfyingly crispy result. This fresh baked, spicy cracker bread pairs well with a variety of dipping sauces, and is excellent on its own. We especially like the combination of the Fire Cracker with our Fire Baked Goat Cheese.

Ingredients

1 ea. 6-oz. [Wood Stone Dough](#) ball
½ oz. [Buffalo Sauce](#)
1 tsp. sesame seeds

Method

Oven Temperature: 570-600 degrees

- Open the dough ball and stretch it lengthwise to about 10 in. X 4 in.
- Using a pizza wheel, score the dough diagonally, making cuts about 1-in. apart. Leave a ½ in. lip around the edges.
- Bake the dough in front of the flame in the searing/sauté zone, rotating as color dictates.
- Once slightly browned, remove the cracker from the oven and brush with Buffalo Sauce. Slice into 1-in. strips and garnish with sesame seeds.



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