

Crispbread Recipe

Ingredients

Baking mixture from the jar
0.5dl olive oil or sunflower oil
2.5dl boiling water

Method

Stir the baking mixture, add oil and water and stir well. Evenly spread the mixture onto a rectangle baking tray covered in baking parchment, so the entire tray is covered in mixture. Bake at 150 C for about 70 minutes (or longer if needed) until the crispbread is crunchy

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