

# Crackers



## INGREDIENTS

	Usage Levels (%)
Flour, bread	55.78
Water	17.33
<b>Butter</b>	<b>12.89</b>
Egg	10.01
<b>Whole milk powder</b>	<b>2.52</b>
Salt	1.11
Baking powder	0.36
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	470kcal
<b>Total Fat</b>	19g
Saturated Fat	11g
Trans Fat	0g
Cholesterol	110mg
<b>Total Carbohydrates</b>	62g
Dietary Fiber	2g
Sugars	2g
<b>Protein</b>	13g
Calcium	89mg
Magnesium	25mg
Phosphorus	125mg
Potassium	135mg
Sodium	840mg
Iron	1mg
Vitamin A	601IU
Vitamin C	0mg

## PREPARATION

1. **Sift flour, salt and baking powder together.**
2. **Add butter, milk and egg. Mix to make stiff dough.**
3. **Knead and roll the dough very thin (about 3.2 mm thick).**
4. **Cut into squares or rounds and place on parchment-lined baking sheets.**
5. **Prick crackers with fork.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.