

## Saltees Crackers



1 package Yumee Yumee Dreamees mix  
2 1/2 tablespoons unsalted butter or margarine, cold  
1/3 cup milk or 1/2 cup rice milk

**In a large bowl**, cut butter into Yumee Yumee Dreamees mix until dry ingredients resemble coarse crumbs. Add milk; mix well until dough is moist. Dough will not be overly moist, continue mixing until thoroughly blended. Form into a ball.

**Using the [Rolling Mix](#) suggestion**, roll dough on a lightly floured surface to 1/4 inch thickness using a silicone rolling pin. Cut into 1 to 1 1/2 inch squares or rectangles. Place crackers on lightly greased baking sheets. Sprinkle lightly with coarse sea salt.

**Bake** at 425 degrees for 5 to 6 minutes, or until edges are lightly browned. Turn off oven; open oven door for about 5 seconds to allow some heat to escape; close oven door; and leave crackers in oven for an additional 3 minutes. Reheat oven; bake and repeat for remaining unbaked crackers. Remove crackers from baking sheet, and cool on a wire rack.

**Makes** about 75 one-inch square crackers

**Cook's Note:** Do not use salted butter.