

Inviting from page 6D

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Turn the dough in a glass bowl and cover with plastic wrap — place in an area free of drafts. Let the dough rise until it has doubled in size.

Turn the dough out onto a lightly floured surface and roll out thin — cutting the dough into 2 1/4-inch squares. Prick the crackers with the tines of a fork.

Bake on a baking sheet (lightly sprayed with no-stick cooking spray) some baking sheets are fine ungreased — use your discretion). Bake for 12-15 minutes or until very lightly browned.

■ This very old recipe, given to me by a friend, dates back to 1925 from the "American Cookery Magazine" formerly known as "The Boston Cooking School Magazine of Culinary Science and Domestic Economics."

HONEY TEA CRACKERS

- 3 cups of flour
- 1/2 teaspoon salt
- 1 teaspoon ground all spice
- 3 eggs
- Grated rind and juice of 1/2 of a large lemon
- 3 tablespoons honey
- 1/4 teaspoon baking soda
- 1 teaspoon water
- Blanched almonds or walnut halves

Sift three cups of flour with 1/2 teaspoon salt and 1 teaspoon ground all spice. Beat

eggs, add grated lemon rind and juice, stir in honey, with 1/4 teaspoon baking soda, dissolved in 1 teaspoon water. Stir the flour into this mixture, and mix to a dough. Roll out very thin, not more than 1/4-inch, cut with a round cutter, prick all over with a fork, brushed with a mixture of equal parts of honey and water, press into the center of each a blanched almond, or 1/4 a walnut. Bake in a moderate oven (325 degree F. to 350 degree F.) oven for - 15-20 minutes.

Try making this delicious crackers. Remember you can add coarse Kosher salt, sesame seeds or herbs to these recipes. Then add your favorite lunch meats, cheeses, peanut butter, marmalade or cream cheese.

Some delicious combination are apple and cheese, fruit spread, bananas and peanut butter, cucumber and cream cheese and hummus sprinkled with parsley.

Or add a straw of honey to lunches. "Honey in the Straw" is a tasty snack for lunches. The seven-inch straws are filled with Orange Blossom, Sage or Yellow Star Thistle honey. Just bite off the end and squeeze it onto your cracker.

"Honey in the Straw" can be found at 1/4 Off Card Shops in Southfield and Farmington Hills, The Kitchen Witch in Northville, the Northville Coffee Bean, the Plymouth Coffee Bean or by mail order.

Ruth Mossak Johnston is an author and food columnist who lives in Franklin.

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