**Chickpea Crackers [Vegan, Gluten Free]**

*Ingredients*

* 2 cup chickpea
* 250g flour
* dash of paprika for color
* 1/4 cup oil
* 6 tablespoons water
* spices of choice

*Preparation*

* Mix chickpea flour with paprika and any spices & salt you’d like.
* Mix in oil and water.
* Knead thick dough til everything is mixed together.
* Roll dough thin between two pieces of parchment paper then cut into desired shapes.
* Bake at 350°F for 10-13 minutes or until dry & crispy. ENJOY!