**Homemade Ritz Crackers**

* 1 cup all-purpose flour
* 1 ½ tsp baking powder
* 1 ½ tsp. sugar
* 1/4 tsp + another 1/4 tsp salt for topping
* 3 tbsp cold unsalted butter + 3 tbsp unsalted butter, melted
* 1 tbsp vegetable oil
* 1/3 cup water
1. Preheat oven to 400 F.
2. Put the flour, baking powder, sugar, and 1/4 tsp of salt in the food processor.
3. Pulse to combine.
4. Add cold butter a few small pats at a time, and pulse to combine.
5. Add vegetable oil.  Pulse to combine.
6. Add water a little bit at a time.  Pulse to combine after each addition.  The dough should start to form a ball.
7. Roll dough out as thin as you can.  Mine ended up being all different thicknesses.  Don’t sweat it.  They are homemade!  If you are really concerned, Jeffrey had luck using a pasta maker to make the dough all one thickness – great idea!
8. Use cookie cutters to cut the dough out.

http://www.cupcakeproject.com/2011/03/homemade-ritz-crackers-recipe.html