

Did you know? Crackers have holes in them for a reason.

Know More



When crackers are made, the dough is spread out in flat sheets, then cut into the cracker's final shape (in most cases, that's either a rectangle, circle, or square). The dough then passes beneath something called a "docker," which adds the holes to the dough. In fact, the holes are called 'DOCKING HOLES'.

Know More



Docking holes in the crackers allow steam to escape during cooking, resulting in a thin, crisp cracker that breaks apart easily. Too many docking holes in crackers can lead to dry and hard crackers, too many bubbles, or burnt parts. If there aren't enough docking holes, the cracker may end up too chewy or doughy.



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