

Preheat the oven to 350oF.  
Place parchment paper on a baking pan.  
Mix aquafaba, vinegar and flour in a bowl to make the dough.  
The mixture will look dry initially, so continue stirring.  
Use a floured surface, take the dough and roll it.  
Keep it as thin as possible.  
It will add to the crispiness.  
Cut them into round or square shapes and transfer into the baking sheet.  
Using a fork, poke the crackers to make small holes.  
Sprinkle some sea salt for seasoning.  
Bake it for 10 to 15 minutes until both sides are crispy and nice light brown (while baking, keep turning them halfway for evenness on each side).