



FINCH + FENNEL

Everything Bagel Snack Crackers

INGREDIENTS:

- 4 sleeves Saltine Crackers (4 oz)
- 8 Tbsp F+F Everything Bagel Seasoning
- 1-2 tsp Red Chili Flakes (optional)
- 1 c Olive Oil
- 1 c Canola/Avocado Oil
- ½ c Brown Sugar



INSTRUCTIONS:

1. Place all crackers into a ziplock bag.
2. Whisk together F+F Everything Bagel Seasoning, chili flakes, oils & brown sugar in a bowl, making sure everything is evenly distributed.
3. Pour mixture over crackers in bag to marinate, ideally overnight or at least 4 hours. The mixture will stick to the crackers & bag; make sure to gently roll the bag around to distribute to all crackers. You want to try to keep the crackers as whole as possible.
4. After marinating, place crackers on a baking sheet lined with parchment paper. Scrape from the bag any remaining chunks of seasoning & sprinkle on top of crackers.
5. Bake at 350°F for about 5 minutes. The sugar burns fast; watch closely and remove from oven when the sugar has begun to melt. Let cool for 20 minutes before serving.

Enjoy!

