



FINCH + FENNEL

Fancy Shmancy Snack Crackers

INGREDIENTS:

- 2 sleeves Saltine Crackers (4 oz)
- 3 Tbsp F+F Fancy Shmancy Seasoning
- 4 Tbsp Brown Sugar
- ½ c Olive Oil
- ½ c Canola Oil
- 1 tsp Red Chili Flakes (optional)

INSTRUCTIONS:

1. Place all crackers into a ziplock bag.
2. Whisk together F+F Fancy Shmancy Seasoning, brown sugar, oils & chili flakes in a bowl, making sure everything is incorporated.
3. Pour spice mixture over crackers in ziplock 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 & 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!

