

Sharing Life, Love and Food



# All Natural Croccantini®

## ARTISAN CRACKERS



*Croccantini*  
CREATIONS

## Fire Cracker

This recipe for cheesy, crunchy, spicy goodness is easy to transport, and only takes a few minutes of preparation.

### Ingredients:

Red Pepper flakes or other  
seasoning of choice  
(e.g. smoked paprika)

About 28 Mini Croccantini® crackers  
10 oz. extra sharp cheddar cheese,  
grated fine

### Preparation:

1. Arrange a rack in the center of oven and preheat to 475F.
2. Spray a 10x15 inch jelly-roll pan (not shiny; recommended non-stick heavy brown or grey) with non-stick cooking spray, and arrange crackers in rows so that crackers are touching each other.
3. Sprinkle seasoning over crackers (if using), then sprinkle with pepper flakes. About 8 flakes recommended per cracker. Top evenly with cheese.
4. Bake for exactly 10 seconds then turn the oven off.
5. Leave in hot oven for approximately 15 – 20 minutes or until the crackers reach preferred level of crispness. Cheese should be light to medium brown.
6. Keep refrigerated until ready to eat. Should last up to 1 week, if you can wait that long.

Inspired by [cookiemadness.com](http://cookiemadness.com)

FOLLOW US FOR APPETIZER INSPIRATION!



[www.lapanzanella.com](http://www.lapanzanella.com)