



Seeds and Cheese Crackers

Makes: 8-10 appetizer servings

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

4 oz finely shredded fontina cheese (about 1 packed cup or 1½ cups loosely packed)

4 oz finely shredded asiago cheese (about 1 packed cup or 1½ cups loosely packed)

¼ cup raw or roasted unsalted pepitas

2 tbsp raw or roasted unsalted sunflower seed kernels (no shells)

1 tbsp poppy seeds

1 tbsp white sesame seeds

½ tbsp black sesame seeds (you can also use all white)

Flaky sea salt

Preheat oven to 325°F. Line a baking sheet with parchment paper or a silicone baking mat.

Toss cheeses together in a bowl and sprinkle shredded cheeses evenly over the entire sheet pan. Top with seeds, distributing them evenly over the entire pan. Sprinkle lightly with sea salt.

Bake for 35 to 40 minutes, rotating the pan once part way through. The cheese will have melted and darkened to a light golden brown, the color of butterscotch candy. Take care not to let it bake too long or the cheese may taste burnt.

Remove from oven and let cool completely before breaking up into bite-size pieces.

Store crackers in an airtight container at room temperature or in the refrigerator for up to 7 days.

Recipe by Love & Olive Oil