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| Vickie's Homemade Crackers |
| These homemade crackers are so good served with cheese balls, spreads, salads and soups. For a special touch, instead of cutting these into strips, use a cookie cutter to cut the tortilla into festive shapes before brushing with butter. |
| C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0785.JPG   |  |  |  | | --- | --- | --- | | 1/4 | cup | butter, melted | | 4 | 10 inch | flour tortillas | | 3/4 | cup | grated parmesan cheese | | 1 |  | egg white, beaten | |  |  | Garnishes: | |  |  | sesame, poppy and/or caraway seed ( I use all three) | |  |  | onion powder, cayenne pepper or dried cumin to taste  sea salt ( optional) | |
| Grate the parmesan cheese.  C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0720.JPG C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0724.JPG  Brush butter lightly over one side of each tortilla; sprinkle evenly with cheese and press down lightly.  C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0728.JPG C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0743.JPG  Carefully turn tortillas over. Brush other side with egg white and sprinkle with desired seeds and seasonings.  C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0745.JPG C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0753.JPG  C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0763.JPG C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0767.JPG  Cut each tortilla into 4 strips with kitchen scissors. Place strips cheese-side down on a baking  sheet sprayed with non-stick vegetable spray. Note: For best results, use a shiny baking sheet –  not a dark baking sheet.  C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0771.JPG  Bake at 400° on middle rack of oven for 8 to 9 minutes, until crisp and golden. Watch carefully because these will burn easily.  Cool 10 minutes on a wire rack. Makes 16 cracker strips.  C:\Users\Owner\Pictures\Food\Homemade Crackers\IMG_0776.JPG  **Let’s make life special by sharing great food with our family and friends! Enjoy!** |