



FINCH + FENNEL

## *Curried Snack Crackers*

### INGREDIENTS:

- 2 sleeves Saltine Crackers (4 oz)
- 4 Tbsp F+F Curry Powder Blend Seasoning
- ¼ c Brown Sugar
- 3 Tbsp F+F Small Batch Vermont Maple Syrup
- ½ c Olive Oil
- ½ c Canola/Avocado Oil
- 1-2 tsp Red Chili Flakes (optional)

### INSTRUCTIONS:

1. Place all crackers into a ziplock bag.
2. Whisk together F+F Curry Powder Blend Seasoning, brown sugar, F+F Small Batch Vermont Maple Syrup, & oils in a bowl, making sure everything is evenly distributed.
3. Pour spice mixture over crackers in ziplock bag & 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!*

