



America's Artisan Spice & Tea Company

WINTER

WINTER *crackers*

This recipe is my creation by combining two classic southern cracker recipes. I started with the firecracker recipe and finished it with my grandmother's recipe for graham cracker brittle.

Ingredients:

Two to three Tbsp of Fennel and Fire Winter Spice
One sleeve of unsalted premium crackers (about 35 crackers)
One-half a cup of grapeseed or vegetable oil.
Half a cup brown sugar, plus 2-3 Tbsp separate out
Two - three Tbsp butter

Directions:

Place the oil, 1/2 cup brown sugar & 2 Tbsp of spice in a mason jar. Put the lid on and shake vigorously to combine. Pour into a one-gallon zip-lock bag. Add the crackers to the bag. Zip the bag and shake so that all the crackers have an even coating of oil, sugar and spice. Place the zip lock bag on a plate. Let the bag sit for about an hour, then shake them again. You may do this several times. Let the crackers sit in the zip lock bag overnight. Remove the crackers and place them flat on a baking sheet. Pour the two to three Tbsp melted butter evenly over the crackers. Sprinkle with 2-3 Tbsp brown sugar and 1 -2 tsp of Winter Spice over all the crackers. Bake at 250 degrees for 15-20 min. Remove and let cool. Store in an airtight container for up to four days.

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