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cheesy panko crisps

MAKES 8 CRACKERS PREP TIME: 4 minutes COOK TIME: 7 minutes

1/2 cup grated sharp Cheddar cheese

1 tablespoon grated Parmesan cheese (fresh is preferable, but canned is fine)

2 tablespoons panko bread crumbs

Strawberry jam or a drizzle of honey for topping (optional)

These crisps are basically cheese and crackers rolled into one. They make a really good quick snack, and we double the recipe if friends are over.

Panko crumbs are a little bigger and crispier than normal bread crumbs. We add them to give the crisps a nice crunch and texture. If you are gluten-free, you can substitute gluten-free panko bread crumbs.

Preheat the oven to 375°F. Line a baking sheet with parchment paper.

In a bowl, mix the Cheddar cheese, Parmesan cheese, and bread crumbs. Fill a tablespoon with the mixture, pressing it down firmly in the spoon.

Drop the tablespoon of mixture onto the baking sheet, pushing any stray cheese and crumbs into the mound. Repeat, continuing to mix the ingredients together as you make each crisp because the panko and Parmesan like to congregate on the bottom of the bowl. You'll wind up with 8 crisps on the baking sheet.

Bake for 7 minutes. Let cool for 3 to 4 minutes before removing the crisps from the baking sheet and serving.

We sometimes add a little dollop of strawberry jam or a drizzle of honey to these because the sweet-and-salty combination is delicious.

twin tip:

We highly recommend using parchment paper when you're baking, because it makes cleanup quick and easy. Just be sure you don't get parchment paper confused with wax paper, like we once did, because wax paper is not heat-resistant or nonstick if you bake with it. Yes, a sad night when we had to throw away our wax-tasting peanut butter cookies—they were no longer the ultimate.

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