



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

EASY SESAME FENNEL CRACKERS - *slightly adapted from MarthaStewart.com*

Makes 24 large crackers

Preheat oven 350°F

24 wonton wrappers
3 tablespoons extra virgin olive oil
2 tablespoons sesame seeds
1 tablespoon fennel seeds
1 teaspoon coarse sea salt
Coarsely ground black pepper

THE STEPS:

- Line a large baking sheet with parchment paper.
- Place wonton wrappers on prepared baking sheet in a single layer.
- Brush both sides of the wonton wrappers with olive oil
- Sprinkle with the sesame seeds, fennel seeds, black sea salt and pepper.
- Press toppings in with the back of a spoon.
- Bake 6-8 minutes or until lightly browned.
- Cool on a rack.
- Serve immediately or store in an air-tight container for up to 3 days.

THE LOVE: This recipe is very loosely goosy. If you think that you need more of anything, feel free to use more!