



# Sparkle Kitchen

## “Just Cheese” Crackers

### Ingredients

1 cup shredded cheese (feel free to use a mix of leftovers to make your own unique blend)  
Leaves from 5-10 sprigs of fresh thyme  
½ tablespoon garlic powder

### Directions

Preheat your oven to 350 degrees, and prepare a bake sheet (or two) by covering it with parchment.

Toss together the cheese, thyme, and garlic powder. Divide it out on the bake sheet in scant tablespoons, spreading out the cheese so that each cracker is about 3 inches wide and leaving about an inch of space between crackers. You will have to make these in batches, so don't get tempted to pile on more cheese. They should look sparse, and if you use too much cheese you'll end up with floppy, soggy crackers.

Bake the crackers for 5-7 minutes, or until they're mostly brown, even in the center. Remove them from the parchment and move to a rack to cool.