



CHEESE CRISPS



INGREDIENTS

- 1/2 cup Low-fat cheddar cheese, shredded
- 1/2 cup Low-fat Parmesan cheese, shredded or grated
- 1 tsp Italian seasoning

SUPPLIES & EQUIPMENT

- Small mixing bowl
- Small mixing spoon
- Measuring cups and spoons
- Baking sheet lined with parchment paper
- Oven mitts
- Spatula
- Paper towels

DIRECTIONS

1. Preheat the oven to 400°F.
2. Combine cheddar and Parmesan cheese in a small mixing bowl.
3. Spoon cheese onto a lined baking sheet in 10 equal sized piles. Each crisp will be about 2-3 tablespoons of cheese. Leave about an inch of space between piles to allow room for cheese to spread while baking.
4. Sprinkle cheese with Italian seasoning and bake in the oven for 6-8 minutes. Carefully watch the crisps as they bake and remove from the oven when the edges begin to brown.
5. Let crisps cool on the baking sheet for a few minutes. Use a spatula to transfer crisps onto paper towels to absorb excess grease. When crisps are cool to the touch, enjoy!

*Recipe from Wholesome Yum