

Pita Crackers

Ingredients

- 4 6" pitas
- 1-2 tablespoons infused olive oil
- 1 tablespoon maple syrup
- 1 teaspoon cinnamon

Instructions

- Preheat oven to 350F.
- Line baking trays with foil or parchment paper.
- Cut each pita into 8 triangles and separate each half.
- In a small bowl combine the infused olive oil, maple syrup and cinnamon.
- Arrange pita triangles on baking tray in a single layer.
- Brush with the olive oil mixture.
- Bake in the oven for 7-10 minutes, until crisp.
- Store in an airtight container for up to a week.

Hands on Time: 5 minutes

Alternative: 1-2 tablespoon olive oil + 1 tablespoon hot sauce.

1-2 tablespoons olive oil.

1-2 tablespoon olive oil + herb mix of your choice.

Notes