



Crispy Crunch Topping– a great snack, topping, mix-in

Inspired by: Chef Daniel Orr's Surreal Cereal with Sesame and Coconut

- 2 Tablespoons honey
- 2 Tablespoons unsalted butter
- 1/4 cup light brown sugar
- 1-1/2 cups raw rolled oats
- 1 to 2 cups favorite mixed nuts, halved or wholes
(pecans, walnuts, almonds, pistachios)
- 1/3 cup shredded coconut
- 1 Tablespoon white sesame seeds
- 1 Tablespoon black sesame seeds
- 1/3 cup shelled sunflower seeds
- 1/4 teaspoon salt
- 1/4 cup diced candied fruit or dried cranberries
- 1/4 cup dark raisins
- 1/4 cup golden raisins

1. In a large saucepan, combine honey, butter, and brown sugar, stir until melted.
2. Add oats and nuts; cook for about 15 minutes over medium heat until lightly browned, stir frequently to avoid burning the nuts.
3. Add the coconut, sesame, and sunflower seeds; reduce the heat to low; continue cooking about 7 to 8 minutes. Stir frequently.
4. Sprinkle with salt; cook for several minutes until ingredients are moistened.
5. Spread topping over 10x15 inch baking pan. Let cool. Break into smaller pieces when cool. Add candied fruit, cranberries, and raisins.
6. Store in airtight container. Yield: 4 cups

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He doubles this recipe and adds wheat germ and flax seeds. He also uses fewer nuts in his cereal recipe.

About the Recipe: I love the idea that this recipe is so versatile, a topping, mix-in, quick breakfast, salad topping, or even just a snack. I have to warn you that leaving them in an open bowl on the table is a big mistake. They definitely create "I'll just have one more handful."



Beautiful Baked Brie with Fig Spread and Crispy Crunch Topping

- 1 (8 oz.) brie wheel
- 1/2 cups fig or fig orange spread
- 1 to 2 cup Crispy Crunch Topping

Preheat oven to 300 degrees F. Remove brie from container; place on insulated cookie sheet; bake for about 10 minutes or warm and melting. Note: baking time will vary depending on your selected brie. Check occasionally during baking.

Remove from oven to serving plate; top with fig spread. Attractively arrange crunch topping over part of brie and plate. Serve with crackers.

About this Recipe: If you serve one appetizer, make it this one. It's Beautiful.....Delicious.....A Real Flavor Winner!