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Snack foods such as chips or crackers are expensive and can take a big bite out of your food budget. Especially frustrating is spending good money on a box of crackers or a bag of chips, only to discover that the crispy treats are stale after you've eaten only a few of them.

3 Bakers' Tricks to Getting a Perfect Crispy Bread Crust ...

One of the best qualities about fresh bread (such as sourdough) is a thick, crispy crust—which is easy to create in a commercial oven, but can be tricky for home cooks to replicate. Luckily, the the trick to baking a professional-style crust is a simple one—just bake your loaf with steam using one of these three methods to achieve the perfect, crispy crust.

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How to Crisp Stale Crackers & Chips | Livestrong.com

Preheat oven to 350 degrees. For the topping: Combine graham cracker crumbs, brown sugar, flour, salt, and baking powder in a bowl and whisk together. Either cut butter into chunks or use a large-hole cheese grater to grate it into the dry mixture. Use hands or pastry cutter to combine until crumbly.

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The Secret to Cracker-Crust or Crispy-Crust Pizza Dough ...

Spread the crackers in a single layer on the pan salted top side down. Using a pastry brush, brush the crackers with a thin layer of butter, then turn them over and brush the tops. 3. Bake for 6-10 minutes, watching carefully, until the crackers are golden brown. Remove and cool completely on a rack before serving.

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