

Crispy, Cheesy, Spicy - Taco Sourdough Discard Crackers in 15 Minutes

Taco-Spiced Sourdough Discard Cheese Crisps ??



OVEN
350°F

TIME
12 min

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INGREDIENTS

¾ cup (60 g) sourdough discard (unfed, room temp)
1 cup (100 g) shredded Monterey Jack cheese
1 tbsp avocado oil or olive oil
1 tbsp taco seasoning (store-bought or homemade - see tip below)
1 tbsp almond flour (optional, adds crunch)
Pinch of salt (if taco seasoning is unsalted)
Optional Garnishes:
Lime zest
Crushed red pepper flakes
Chopped cilantro

DIRECTIONS

- 1. Preheat Oven:** Set your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.
- 2. Mix the Batter:** In a bowl, stir together the sourdough discard, shredded cheese, oil, taco seasoning, and almond flour (if using). The texture should be thick but spoonable.
- 3. Scoop and Spread:** Drop teaspoon-sized mounds onto your baking sheet, spacing at least 2 inches apart. Use the back of a spoon to spread each one into a thin circle about 2 inches wide.
- 4. Bake:** Bake for 10-12 minutes or until the edges are golden brown and bubbly. Watch closely during the last few minutes-cheese crisps can go from perfect to burnt fast.
- 5. Cool and Crisp:** Let the crisps cool completely on the baking sheet. They'll continue to firm up as they cool, becoming ultra crispy and snackable.

TIPS FOR SUCCESS

Use parchment or silicone -these crisps stick without it.
Watch the edges -they should be browned and lacy, not burnt.
Don't over-spread -a 2-inch circle is ideal for even crisping.
Cool fully before storing to avoid sogginess.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-cheesy-spicy-taco-sourdough-discard-crackers-in-15-minutes/>