

Cranberry Hazelnut Seed Crisps

<http://userealbutter.com/2014/10/12/cranberry-hazelnut-seed-crisps-recipe/>

adapted from [Weelicious](#)

2 cups whole wheat flour (original says to use white whole wheat flour, but I used regular whole wheat flour)
1/4 cup dark brown sugar
2 tsps baking soda
1 tsp ground cinnamon
1/2 tsp salt
2 cups buttermilk
1/4 cup maple syrup
1 cup dried cranberries
3/4 cup hazelnuts
1/4 cup pumpkin seeds (pepitas)
1/4 cup sunflower seeds
1/4 cup sesame seeds
1/4 cup whole white flax seeds (I used whole golden flax seeds)

Make the loaves: Preheat oven to 350°F. Lightly grease three mini loaf pans (approximately 6 x 3 1/4 inches) with vegetable oil or butter. In a large bowl, combine the flour, sugar, baking soda, cinnamon, and salt with a whisk. In a small bowl or measuring cup, stir the buttermilk and maple syrup together. Pour the wet ingredients into the flour mixture and stir until just combined. Fold the cranberries, hazelnuts, pumpkin seeds, sunflower seeds, sesame seeds, and flax seeds into the batter. Divvy the batter among the three mini loaf pans and bake for 30 minutes or until the tops are golden brown and a toothpick inserted into the center comes out clean. Let the loaves cool in the pans for 10 minutes and then remove them from the pans and let cool completely over several hours or overnight.

Make the crisps: Preheat the oven to 325°F. Using a sharp bread knife, slice the loaves into 1/8-inch thin slices. Arrange the slices on parchment-lined baking sheets and bake for 20-25 minutes until dark golden and crisp. I found it helped to flip these slices over after 12 minutes. Makes about 6 dozen crisps.