



Peanut Butter Crackers With Glazed Grapes

READY IN



50 min.

SERVINGS



30

CALORIES



69 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 0.3 pound round of président brie soft at room temperature
- 0.5 cup cooking wine dry red
- 0.5 cup flour for dusting all-purpose plus more
- 3 tablespoons granulated sugar
- 1 pinch kosher salt
- 1 tablespoon brown sugar light packed
- 2 tablespoons milk
- 0.3 cup peanut butter (creamy or crunchy)
- 15 large grapes red seedless halved

- 2 tablespoons roasted peanuts salted finely chopped
- 3 tablespoons rolled oats
- 0.5 teaspoon salt fine
- 1 small sprig thyme leaves
- 3 tablespoons butter unsalted cold cut into small pieces
- 0.3 cup flour whole-wheat

Equipment

- food processor
- baking sheet
- sauce pan
- baking paper
- oven
- plastic wrap

Directions

- Pulse both flours, the oats, brown sugar and fine salt in a food processor until combined.
- Add the butter and pulse until the mixture looks like wet sand.
- Add the peanuts, peanut butter and milk and pulse until the mixture clumps together. Turn the dough out onto a lightly floured surface, form into a ball and knead 4 or 5 times.
- Roll into a 12-inch-long log, about 1 inch in diameter. Wrap in plastic wrap and refrigerate until firm, about 2 hours. Preheat the oven to 375 degrees F and line 2 baking sheets with parchment paper. Slice the dough into 1/4 -inch-thick rounds and arrange 1 inch apart on the prepared baking sheets.
- Bake until golden, 10 to 12 minutes.
- Transfer the baking sheets to racks and let the crackers cool.
- Meanwhile, make the glazed grapes: Cook the granulated sugar, wine and thyme in a small saucepan over medium heat until syrupy, 10 to 12 minutes. Discard the thyme and add the grapes and kosher salt; stir to coat and cook 1 more minute.
- Remove from the heat and let cool.

Spread each cracker with cheese and top with a glazed grape. Season with pepper, if desired.
Photograph by Kana Okada

Nutrition Facts

PROTEIN 8.57% **FAT 57.79%** **CARBS 33.64%**

Properties

Glycemic Index:11.84, Glycemic Load:2.47, Inflammation Score:-2, Nutrition Score:1.6452173972907%

Flavonoids

Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg Malvidin: 1.05mg, Malvidin: 1.05mg, Malvidin: 1.05mg, Malvidin: 1.05mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg, Epicatechin: 0.43mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 69.45kcal (3.47%), Fat: 4.42g (6.8%), Saturated Fat: 2.04g (12.74%), Carbohydrates: 5.79g (1.93%), Net Carbohydrates: 5.38g (1.95%), Sugar: 2.45g (2.73%), Cholesterol: 8.22mg (2.74%), Sodium: 68.79mg (2.99%), Alcohol: 0.42g (100%), Alcohol %: 2.4% (100%), Protein: 1.47g (2.95%), Manganese: 0.13mg (6.36%), Selenium: 2.12µg (3.02%), Vitamin B3: 0.58mg (2.88%), Phosphorus: 25.44mg (2.54%), Vitamin B1: 0.03mg (2.18%), Vitamin A: 107.62IU (2.15%), Magnesium: 8.28mg (2.07%), Vitamin B2: 0.03mg (1.95%), Folate: 7.7µg (1.92%), Vitamin E: 0.29mg (1.92%), Fiber: 0.41g (1.65%), Copper: 0.03mg (1.38%), Iron: 0.23mg (1.31%), Vitamin B6: 0.02mg (1.14%), Potassium: 39.36mg (1.12%), Zinc: 0.16mg (1.09%)