



## Cheddar Ranch Crackers

BAH Note: Now that there is a wee one running around our place, our pantry has new items taking up shelf space. Like formula, baby food, and goldfish crackers. Some of these are temporary visitors to our lives. But others are most likely here to stay a while. I know there is no avoiding it so I'm just giving in to the reality and making the best of the situation. Miss Libby can have her goldfish plain while Miss Momma has them Cheddar Ranch style.

- 2/3 cup vegetable oil
- 1 ounce Ranch salad dressing mix (dry)
- 16 ounces oyster crackers
- 12 ounces plain cheddar fish crackers

Heat your oven to 170 degrees and line a sheet pan with aluminum foil. Combine the vegetable oil and ranch dressing mix in a large bowl and stir until completely combined. Add the crackers and mix until completely coated. Spread in a single layer on the sheet pan and bake for 10 minutes. Allow to cool completely before storing in an airtight container.

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