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## Grape Rosemary Flatbread

Yield: 12 pieces

Time: 17 minutes total

2 flatbreads (I use Damascus Bakeries Roll Up Wraps, available at Costco)

½ cup freshly grated Parmesan cheese

3 tbsp. chopped fresh rosemary

20 red seedless grapes, each sliced in half

1. Preheat the oven to 425°F.
2. Place the flatbreads on a lightly greased baking sheet.
3. Evenly distribute the grated cheese across the flatbreads, covering all the way to the edges.
4. Sprinkle with fresh rosemary and grape halves.
5. Heat at 425°F for roughly 12 minutes, until cheese begins to turn golden brown.
6. Cut into six pieces. Serve warm.

