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The Cracker Bread Bakers™



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A Tradition for the Finest Since 1957

Recipes and Tips for Making Great Tasting Flatbread Appetizers

Hye Quality Bakery, Inc.

A Tradition For the Finest for Over 48 years.



Hye Roller Preparation Guide

Make a Hye Roller in 4 easy steps!

[Click here to download our "How to Make a Hye Roller" PDF](#)

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Mediterranean Hye Roller | Order Hye Rollers [here](#)

- 1 round Hye Roller soft crackerbread
- 3 oz. cream cheese
- 4 oz. hummus
- 2 oz. fresh spinach leaves
- 2 oz. calamata olives
- 2 oz. sliced, marinated artichoke hearts, drained
- 2 oz. roasted bell peppers, thinly sliced
- 2 oz. crumbled feta cheese

Directions: Cover entire round of bread with cream cheese. Spread hummus over 3/4 of the cream cheese, leaving about 4 inches at one end with cream cheese only. Cover hummus with fresh spinach leaves. Sprinkle remaining ingredients "pizza style" over spinach leaves. Locate the area covered with cream cheese only. Starting at the opposite end, roll the bread as tightly as possible toward the end covered in cream cheese. The ingredients may tend to move as the bread is rolled-- simply tuck them under and keep rolling. The cream cheese acts as a "seal" to hold the final roll in place. Slice the Hye Roller and serve immediately, or wrap it in plastic wrap and refrigerate for later use.

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Pizza Roll | Order Hye Rollers [here](#)

6 oz. pizza sauce
1/3 lb. salami
1/3 lb. mozzarella cheese
1/3 lb. pepperoni
1/2 spanish onion, sliced
3 green onions, sliced
1/2 cup pepper rings

Spread entire Hye Roller with 6 oz. Pizza sauce. Layer salami, mozzarella cheese and pepperoni over 2/3 of the Hye Roller. Cover with sliced Spanish onions, green onions, and pepper rings. Roll tightly into roll. **Heating instructions:** Microwave on high for 4-5 minutes until heated or bake 350° for 15-20 minutes until hot.

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Chili Burrito | Order Hye Rollers [here](#)

8 oz. refried beans
8 oz. chili
1/2 cup green onions, sliced
1/2 cup cheddar cheese or nacho flavored cheese

Spread entire Hye Roller with refried beans and chili. Sprinkle with onions, and top with cheddar cheese over 2/3 of Hye Roller. Roll up into roll. **Heating instructions:** microwave on high for 4-5 minutes until heated; or bake at 350° for 15-20 minutes. Garnish with sour cream & guacamole.

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Vegetarian Hye Roller | Order Hye Rollers [here](#)

4 oz. herbed cream cheese
1 Tbsp. mayonnaise
Spinach leaves
1 large tomato, thinly sliced
1/2 carrot, grated
4 mushrooms, thinly sliced
3 oz. marinated artichokes
1 oz. sliced black olives
1/2 ripe avocado, thinly sliced & dipped in Fruit Fresh
2 Tbsp. sunflower seeds, roasted

Best to serve this sandwich the same day it is made. Beat cream cheese and mayonnaise to soften. Layer ingredients on the Hye Roller in order listed.

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Hye Roller Fruit Dessert | Order Hye Rollers [here](#)

5 oz. amaretto/chocolate flavored cream cheese
2 cups diced strawberries, kiwis, bananas, peaches, or your favorite fruit.

Sprinkle Fruit Fresh and drain well. Layer ingredients in order listed. After rolled, sift powdered sugar over the roll. May substitute a fruit flavored cream cheese. Must be served the same day it is made. Serve with amaretto flavored whipped cream topped with chocolate shavings.

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Turkey and Avocado Hye Roller | Order Hye Rollers [here](#)

4 oz. vegetable cream cheese
1 tsp. mayonnaise
6 oz. turkey, thinly sliced
Spinach leaves
3 oz. avocado dip, or ½ ripe avocado, thinly sliced and dipped in Fruit Fresh
8-10 strips crisp bacon, crumbled

Beat cream cheese and mayonnaise to soften. Layer ingredients on the Hye Roller in order listed.

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Reuben Hye Roller | Order Hye Rollers [here](#)

4 oz. cream cheese, whipped
3 oz. corned beef, thinly sliced
3 oz. pastrami, thinly sliced
8 slices swiss cheese
2 Tbsp. pommery or similar mustard
Thousand Island dressing
1/2 cup sauerkraut, drained & squeezed

Layer ingredients on the Hye Roller in the order listed.

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Mandarin Cashew Chicken Hye Roller | Order Hye Rollers [here](#)

4 oz. Pineapple cream cheese
Spinach leaves
2 cups chicken breast, cooked & cut
1 stalk celery, finely chopped
1/2 small bell pepper, finely chopped
1 - 8 oz. can pineapple chunks, well drained
11 oz. can mandarin oranges, well drained
1/2 tsp. honey mustard or sweet hot mustard
1/2 cup roasted salted cashew nuts, chopped
Salt & Pepper to taste

Chicken Spread: Mix mayonnaise & mustard together. To the mayonnaise mix add chicken, celery & bell pepper. Gently fold in chunks of pineapple & mandarin oranges. Just before assembling the Hye Roller, add chopped cashew nuts to the mixture.

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Fresno Raisin Hye Roller | Order Hye Rollers [here](#)

4 oz. cream cheese
1/2 cup chopped natural raisins
1/2 cup chopped pecans or walnuts
1 tsp. brandy or rum
1/8 tsp. cinnamon (optional)

Beat cream cheese to soften. Beat raisins, nuts, brandy, and cinnamon into cream cheese. Cover and refrigerate overnight of flavor mellows. For variety add fresh fruit such as bananas, apples, or peaches.

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Vegetarian Burrito | Order Hye Rollers [here](#)

12 oz. refried beans
1/2 cup green onions, sliced
1/2 cup spanish onion, sliced
4 oz. chopped green chiles
1/2 tsp. chili powder
1/2 cup corn
1/2 lb. jack cheese
1/2 cup hot or mild taco sauce

Spread entire Hye Roller with refried beans. Layer green onions, onions, green chiles, chili powder, corn jack cheese, and taco sauce over 2/3 of Hye Roller. Roll tightly into roll.

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Roast Beef Hye Roller | Order Hye Rollers [here](#)

4 oz. cream cheese
1 tsp. mayonnaise
2 tsp. horseradish
6 oz. roast beef, thinly sliced
8 slices jack cheese
Spinach leaves
1 large tomato
1 oz. sliced olives
3 oz. marinated artichokes
Mild pepper ring pickles

(Substitutes: You may substitute herbed cream cheese or vegetable cream cheese, or any kind of thinly sliced luncheon meat such as ham, salami or pastrami.)

Blend cream cheese, mayonnaise, and horseradish. Layer ingredients on the Hye Roller in order listed.

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Great Fresh-Baked Hye Roller Chips | Order Hye Rollers [here](#)

Brush the top surface of our Hye Roller soft cracker bread with olive oil, and use your own choice of seasonings to sprinkle over the entire top of the round. Use a pizza cutter to cut the round into thin pizza-slice style wedges. Place wedges onto a cookie baking pan and place in oven to bake at 375 degrees for eight minutes or until chips start to take color from baking. Let cool and store for later serving or serve right away!

Topping suggestions: The choices for chip toppings are almost endless! Popular toppings include cinnamon and sugar, parmesan cheese, garlic salt, just about anything you can think of! To add variations to this recipe, make chips out of our white or wheat Hye Rollers soft cracker bread, or from our flavored Hye Rollers such as Pesto or Garlic Tomato.

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