

How to slow-roast cherry tomatoes

As Seen on CakeSpy.com

- Cherry tomatoes
 - Olive oil
 - salt and pepper
1. Preheat the oven to 300 degrees F.
 2. You can line your baking sheet with parchment or not.
 3. Scatter the tomatoes or slices evenly on the sheet. Generously drizzle with olive oil, then generously season with salt and pepper.
 4. Put the sheet in the oven. I used a spatula to move them around after about 20 minutes to even out the baking. What you're going for is not completely dehydrated, but wilted and a little toasty. For me this took about an hour, perhaps a bit more.

I enjoyed mine on top of these [cute little appetizers](#), but really, they can be used as a condiment, and they make everything from sandwiches to salads taste better.