

Almond Crackers

24 SERVINGS 15 MINUTES



INGREDIENTS

2 cups Almond Flour
2 tbsps Water
1 tbsp Extra Virgin Olive Oil
1 1/2 tsps Sea Salt
2 tsps Black Pepper

NUTRITION

AMOUNT PER SERVING

Calories	59	Iron	0mg
Fat	5g	Vitamin D	0IU
Carbs	2g	Folate	0µg
Fiber	1g	Magnesium	27mg
Protein	2g	Zinc	0mg
Vitamin C	0mg		

DIRECTIONS

- 01 Preheat oven to 350 F.
- 02 In a mixer, combine the ingredients and blend until a dough forms.
- 03 Place dough between two pieces of parchment paper and using a rolling pin, roll out the dough evenly until it's less than 1/8th of an inch thick.
- 04 Remove top layer of parchment paper and place the bottom sheet of parchment paper with the rolled out dough onto a baking sheet.
- 05 Using a knife, cut a grid in the dough to form squares.
- 06 Bake in the oven for 10-14 minutes or until the dough begins to turn golden in color. Once cooled, break crackers into separate pieces based on the grid made prior to baking.

NOTES

RECIPE ID 807

SOURCE

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