

ALMOND CRACKERS

INGREDIENTS

1 cup almond flour	1/4 tsp sea salt
1/4 cup Parmesan cheese	1/8 tsp paprika
2 tablespoons flax meal	1 tsp olive oil
1/4 tsp garlic powder	1 large egg white

PROCEDURE

Preheat the oven to 350 F.

Mix all the dry ingredients in a bowl.

Add the olive oil and egg white, stir until combined.

Put mixture in-between 2 pieces of parchment paper and roll out.

Remove top piece of parchment paper and cut into squares using a pizza cutter or knife.

Transfer the parchment paper and dough onto baking sheet.

Bake for 12-15 minutes.

Remove from oven, let cool and then break apart the crackers.