

## **Cheesy Almond Flour Crackers**

Adapted from The Toasted Pine Nut (by Lindsay Grimes Freedman)

### **Ingredients**

½ cup blanched almond flour  
½ cup shredded cheddar cheese  
½ tablespoon water  
Coarse kosher salt

### **Instructions**

1. Preheat oven to 350F.
2. Place the almond flour and shredded cheese in the food processor and process for about 30 seconds until the cheese is chopped up and combined with the almond flour.
3. Add a tablespoon of water as the mixture is processing, process for about 30 more seconds until you have a dough.
4. Transfer the dough in between two pieces of parchment paper. You may need to do this in batches, depending on your space and how thin you want your crackers.
5. Use a rolling pin to roll the mixture into about 1/8 inch thickness.
6. Remove the top layer of parchment paper.
7. Use a pizza cutter to cut 1 inch squares, or use a small cookie cutter to make fun shapes.
8. Use a chopstick to poke a hole in the center of each cracker. You can skip this step, but it makes the crackers look cuter.
9. Separate the squares and/or shapes and place them on a baking sheet lined with parchment paper or silpat. Make sure the crackers don't touch.
10. Bake in the oven for 10 minutes, pull out the baking sheet and remove any of the crackers that have turned golden. Continue baking in 5 minute increments until all of the crackers are done.
11. Using your fingers, crush up coarse kosher salt and sprinkle it over the crackers.