



Cheese Crackers

1 c almond flour

1 c shredded cheese (Choose cheese depending on the flavor you want)

¼ tsp salt

1-2 Tb water (only needed if dough isn't forming easily. I usually need it.)

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper. I tried waxed paper, and it doesn't work. The dough sticks and you will lose your crackers. Lacking parchment paper, I oiled the pan.
2. Mix the almond flour, shredded cheese, and salt. Use your hands or a food processor to blend the dough. I always use my hands, hence needing a bit of water.
3. Knead dough slightly and then place a ball of dough between two sheets of waxed paper or parchment paper. Roll until about ¼ thick. Using a pizza cutter slice into squares to form crackers.
4. Transfer the crackers onto the lined baking pan. Bake 12 minutes. You can flip them halfway through. I don't usually do this. They puff up in the middle. Remove from the oven and cool completely on waxed or parchment paper on the counter.

Notes: I freeze the crackers in freezer safe baggies and just get out what I need. If you don't freeze them, they stay fresh for 3 days and a bit longer in the refrigerator. I make a bunch at a time, so I freeze them. I don't want to be cooking all the time. :) I haven't had to reheat them to recrisp them. Mine thaw just fine and are crisp enough for us.



Cheese Seed Crackers

This is the same recipe as Cheese crackers. All I do differently is add seeds. I add a TB or two of a few kinds – pumpkin, sunflower, sesame, or hemp. The amount you use will depend on how seedy you want them to be. If you add seeds, you will need some water.

I do add a TB or some more shredded cheese and I sometimes add some parmesan like what you use on spaghetti. :))

Roll them out the same way and use a pizza cutter to cut them into squares. Bake the same. I did flip these over halfway through. You get a crispier cracker.