

Rosemary Crackers

1 3/4 C blanched almond flour
1/2 Tsp celtic sea salt
2 Tbsp fresh rosemary, finely chopped
1 Tbsp olive oil
1 egg

1. In a large bowl, combine almond flour, salt and rosemary
2. In a medium bowl, whisk together olive oil and egg
3. Stir wet ingredients into almond flour mixture until thoroughly combined
4. Roll the dough into a ball and press between 2 sheets of parchment paper to 1/8 inch thickness
5. Remove top piece of parchment paper
6. Transfer the bottom piece with rolled out dough onto baking sheet
7. Cut dough into 2-inch squares with a knife or pizza cutter
8. Bake at 350" tor 12-15 minutes, until lightly golden
9. Let crackers cool on baking sheet for 30 minutes, serve.

Yield 24 cracker cookies