

ALMOND SESAME CRACKERS

Yields – 40 large or 80 small crackers

INGREDIENTS:

1 cup almond flour
3 Tbsp sesame seeds
¼ tsp baking soda
¼ tsp sea salt
⅛ tsp freshly ground black pepper
1 large egg, lightly beaten
Extra salt and pepper to top the crackers, if desired

DIRECTIONS:

1. Preheat oven to 350°F. Prepare a large sheet pan with 2 pieces of parchment.
2. In a medium bowl, mix almond flour, sesame seeds, baking soda, salt and pepper.
3. Add the egg to the dry ingredients and incorporate with a spatula or your hands until a dough is formed.
4. Take one piece of parchment and spray with non-stick spray. Place the dough on top. Take second piece of parchment and spray with non-stick spray. Place the sprayed piece on top of the dough.
5. Using a rolling pin, roll the dough into a large rectangle about 1/8-1/16 inch thick. Remove the top piece of parchment and cut dough into either 40 large or 80 small crackers with a pizza wheel or a sharp knife. If desired, add extra salt and pepper to top of crackers.
6. Slide the parchment with crackers on it onto the large sheet pan.
7. Bake for 15-20 minutes or until slightly brown.
8. Let them cool for a few minutes and break apart.
9. Store in airtight container for up to a week.

Inspired by Kim Hardesty

LOCATIONS:

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