



PARMESAN HERB CRACKERS



INGREDIENTS

ITEM

- Almond Flour
- Grated Parmesan
- Large Egg
- Garlic-infused Olive Oil
- Dried Rosemary
- Dried Thyme
- Salt

QUANTITY

1 ½ cups
½ cup
1
1 tbsp
1 tsp
1 tsp
½ tsp

SERVING SIZE

4



PREPARATION

- ✔ Preheat oven to 350°F (175°C) and line a baking sheet.
- ✔ Mix almond flour, Parmesan, herbs, and salt.
- ✔ Add egg and garlic-infused olive oil to form a dough.
- ✔ Roll the dough thin between parchment sheets.
- ✔ Score into small squares.

✔ Bake for 12–15 minutes until golden and crisp.

✔ Cool completely, then break into crackers.