GF Graham Crackers

250 degrees

2 c almond flour

¼ c golden flaxseed meal

6T brown sugar

1 ½ t cinnamon

1t cream of tartar

½ t baking soda

Pinch salt

¼ c coconut oil, melted

2 eggs

1t vanilla

Combine 1st 7 ingredients, and then stir in coconut oil. Mix in eggs and vanilla stir until thoroughly combined. If the dough is spreadable use a spatula to spread it out to ¼” on a parchment lined baking sheet. If it’s thick use 2 pieces parchment paper to roll it out with a rolling pin.

Bake 40min then increase temp to 350 degrees. (If you want you can score the dough at this time with a pizza cutter so that you can easily break them into crackers after they cool. If using for crust recipe you can skip scoring them.) Bake 2-5min or until golden brown. Once cooled break apart and either store as crackers or pulse in food processor for crumbs, either way these need to be stored in the freezer. (If they last that long lol ☺)

You can also make this recipe into INCREDIBLE soft chewy cookies. Just spread to ½” instead of ¼”.