

## **SAVORY ALMOND CRACKERS**

My friend Leslie Davis always comes up with new and delicious recipes. Here's a gluten-free and egg-free cracker that I cannot stop eating. And oddly enough, it is a good replacement for matzah this year if you can't find it.

### **Ingredients**

2 cups almond flour (sometimes called ground almonds) or other nut flour

1/2 oz fresh chives or 1 tsp chopped fresh rosemary

1/3 cup full-fat sour cream or thick yogurt, or coconut yogurt

1 tsp sea salt (or kosher salt)

1/2 tsp garlic powder (organic), optional

### **Method**

1. Preheat oven to 250F.
2. In a large bowl mix all ingredients together by hand. Knead 30 seconds or until smooth.
3. Place dough on a 12"x18" piece of parchment paper and place another sheet on top of dough. With a rolling pin, roll the dough between the two sheets of parchment, as thin as possible (about 1/8"). Rolled dough will cover most of the paper.
4. Remove top sheet of parchment. Cut dough into squares about 1 1/2" with a pizza cutter, pastry cutter or knife. Slide onto a 12"x18" sheet pan.
5. Bake about 40 to 45 minutes or longer until crackers are lightly browned. Check oven often (starting at about 30 minutes) in case they get too dark or start to burn.
6. Cool completely and break into 2" squares.

Makes approximately 50 crackers