



Everything Bagel Crackers

Serves 10

Ingredients:

- 1 ½ cups superfine almond flour, divided
- 2 cups shredded mozzarella cheese
- 1 egg
- ¼ cup everything bagel seasoning

Directions:

1. Preheat the oven to 425° F.
2. In a microwave safe mixing bowl, combine 1 cup of the almond flour and mozzarella cheese. Microwave for 1 minute, and then stir to combine the cheese and the flour into a 'dough'. If needed, microwave for 30 seconds more at a time.
3. Let the dough cool, about 10 minutes. Then stir in the egg until well combined.
4. Working in batches on parchment paper, sprinkle some of the reserved almond flour. Roll the dough between two sheets of parchment paper into a thin sheet. Then using a cookie cutter cut the dough into 1-inch square pieces.
5. Transfer to a baking sheet. Bake for 5 minutes, then flip each cracker. Bake for 5 minutes more until crispy. Let the crackers cool, store extra in an air tight container.