**28 Day Healthy Reboot Superb Keto Crackers**

This is a tasty, gluten free, and easy recipe you can quickly make up. Great for snacking or using on cheese and cracker platter.

2 cups of almond flour, preferably blanched

1 egg

½ teaspoon Himalayan salt

Preheat oven to 350 degrees. Add the salt to the flour, beat the egg in a separate bowl and add to the flour and salt. Blend into a well-mixed dough. Flatten the dough and place between two pieces of parchment paper and roll out the dough to about 1/16 of an inch. The thinner, the crispier.

Take a pizza cutter and cut the dough into sections. Place on a tray lined with parchment paper. You can either re-roll the rough-edged dough or just place the rough-edged pieces on the tray lined with parchment paper. (I love the rough-edged pieces when cooked!)

Sprinkle different spices on top of the crackers before baking – salty, savory, or sweet (be mindful on Keto plans). This is a great way to explore spices. Maybe some everything bagel spices!

Baking may take 7 – 10 minutes based on how thick the pieces were cut. Check after 7 minutes and add more time if necessary. Edges should be slightly brown.

This is for use on days 1-14 of the 28 Day Healthy Reboot. It is also a great recipe after you finish the program for snacking, parties and for serving on cheese and cracker platters.

**28 Day Healthy Reboot Superb Keto Crackers**

This is a tasty, gluten free, and easy recipe you can quickly make up. Great for snacking or using on cheese and cracker platter.

2 cups of almond flour, preferably blanched

1 egg

½ teaspoon Himalayan salt

Preheat oven to 350 degrees. Add the salt to the flour, beat the egg in a separate bowl and add to the flour and salt. Blend into a well-mixed dough. Flatten the dough and place between two pieces of parchment paper and roll out the dough to about 1/16 of an inch. The thinner, the crispier.

Take a pizza cutter and cut the dough into sections. Place on a tray lined with parchment paper. You can either re-roll the rough-edged dough or just place the rough-edged pieces on the tray lined with parchment paper. (I love the rough-edged pieces when cooked!)

Sprinkle different spices on top of the crackers before baking – salty, savory, or sweet (be mindful on Keto plans). This is a great way to explore spices. Maybe some everything bagel spices!

Baking may take 7 – 10 minutes based on how thick the pieces were cut. Check after 7 minutes and add more time if necessary. Edges should be slightly brown.

This is for use on days 1-14 of the 28 Day Healthy Reboot. It is also a great recipe after you finish the program for snacking, parties and for serving on cheese and cracker platters.