

Please be advised that not all of the recipes are appropriate for all people.  
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

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## Sesame Crackers

*[www.elanaspantry.com]*

### Ingredients:

- 3 cups blanched almond flour
- 1 ½ teaspoons celtic sea salt
- 1 cup sesame seeds
- 2 eggs, whisked until frothy
- 2 tablespoons grapeseed oil or olive oil
- In a large bowl, stir almond flour, salt, sesame seeds, eggs and oil until well blended

### Directions:

- Separate dough into two halves
- Line two large (12 x 16) stainless steel baking sheets with parchment paper
- Place one half of the dough in the center of each lined sheet
- Cut another piece of parchment paper and place it over one of the balls of dough
- Roll dough out between the two pieces of parchment paper, until it is ¼ inch thick and covers the entire baking sheet; remove top paper and repeat process with the other piece of dough
- Cut the dough with a knife or pizza cutter into 2 inch squares
- Bake at 350° for 10-12 minutes, until golden brown
- Cool and serve

**Makes 96 crackers**