

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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## Simply Herb Grain-Free Crackers

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### Ingredients:

- 2 cups blanched almond flour
- 1 tsp dried minced onion
- 1/2 tsp of your favorite dried herb (see \*note below for suggestions)
- 1/2 tsp celtic sea salt
- 1 tbsp olive oil
- 1 large egg
- 1 tsp filtered water

### Instructions:

- Preheat oven to 350 degrees.
- In a large bowl, combine almond flour, dried onion, herbs and salt.
- In a small bowl, whisk together olive oil, egg and water until well blended.
- Stir wet ingredients into almond flour mixture until thoroughly combined.
- Use your hands to knead the dough into a ball.
- Place the dough ball between two large sheets of parchment paper and roll out to 1/8 inch thickness.
- Remove top piece of parchment paper. Using a pizza cutter or sharp knife, trim the dough to form an even rectangle shape. Set aside scraps.
- Then, cut dough into 2x2-inch squares. Do not remove cut dough squares. Instead, transfer the entire sheet of parchment with dough onto baking sheet. (For photo of cut dough, [click here.](#))
- Make a small dough ball out of the scraps and re-roll and cut.
- Place on second baking sheet.
- If you enjoy a salty cracker, be sure to lightly sprinkle crackers with a touch of sea salt before placing into the oven.
- Bake for approximately 12 minutes, until crackers along the outer edge of the baking sheet are lightly golden. Then, turn off oven and open oven door for just a minute to allow majority of heat to escape. Close oven door and allow crackers to sit in hot oven another 2 minutes to finish crisping-up.
- Remove crackers from oven and allow them to cool completely on baking sheet for about 30 minutes.

### Notes

- Yield: approximately 50 2x2-inch crackers
- To keep crackers crispy, store in an airtight container in the freezer. You can eat them cold straight from the freezer, or bring to room temp before serving.
- Use any type of dried herb (or dried herb blend) you desire such as thyme, Herbs de Provence, Italian seasoning mix, rosemary, parsley, etc. If using fresh herbs, you'll want to mince them first and increase the measurement to 1 teaspoon.
- You can also use this versatile recipe to create even more delicious flavor combinations, such as these favorites: Rosemary-Raisin Crackers, Multi-Seed Crackers
- For simple Table Crackers, omit the minced onion and herb in the recipe above, making sure to just lightly salt the crackers before baking.