

## **Rosemary Crackers (Vegan/Gluten-Free)**

### **Prep time:**

35 minutes

### **Prep notes:**

Dough needs to rest for 30 minutes.

### **Cooking time:**

30 minutes

### **Yields:**

6 servings

### **Ingredients:**

- 3/4 cup Gluten-Free Flour
- 2/3 cup almond meal
- 1/4 tsp baking powder
- 2 Tbsp flaxseed meal
- 2-3 tsp fresh chopped rosemary
- 1/2 tsp sea salt
- 3.5 Tbsp neutral oil (i.e. grape seed or avocado oil)
- 3-5 Tbsp cold water

### **Directions:**

1. Preheat oven to 325 degrees F and line 1 large or 2 small baking sheets with parchment paper (adjust number of baking sheets if altering batch size).
2. Add dry ingredients to a food processor or a mixing bowl and process or whisk until thoroughly combined.
3. Then add oil and pulse until crumbly.
4. Add cold water 1 Tbsp at a time, pulsing until it forms a semi-sticky dough that's moldable with your hands and not crumbly. It shouldn't need more than 5 Tbsp
5. Remove from processor and form into a loose ball with your hands. Transfer to a clean surface lined with wax or parchment paper. Lay another sheet of parchment paper or wax paper on top and use a rolling pin to roll the dough out into a rectangle slightly less than 1/8th inch thick .
6. Use a knife, a pizza cutter, or a small cookie cutter to cut the dough into squares (or circles).  
Makes about 60 squares.

7. Transfer the dough (still on the wax paper or parchment) to a baking sheet and bake for 16-22 minutes or until slightly golden brown (be careful not to burn). Remove from oven and let cool.
8. Enjoy immediately. Store leftovers covered at room temp for up to 1 week or in the freezer for 1 month.

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