



SAVORY AND SOFT CHEESE CRACKERS

INGREDIENTS

1 cup almond flour
2 tbsp coconut flour
1/4 tsp baking soda
3 tbsp soft butter
1 egg yolk
1 1/2 cups shredded Gruyère cheese
1/8 cup fermented heavy whipping cream
pinch of sea salt
1 egg yolk to brush on crackers
ground paprika

INSTRUCTIONS

Add the butter, one egg yolk, and fermented heavy whipping cream to a mixing bowl and mix until well combined.

Add almond flour, coconut flour, and baking soda and mix until combined.

Add the Gruyère cheese and knead everything into a dough. Using a rolling pin, roll out the dough until it's 1/4" thick. Cut out your favorite shapes using cookie cutters. Place onto a parchment lined baking sheet.

Using a pastry brush, brush the crackers with egg yolk. Dust with ground paprika.

Bake at 350 °F for 8 to 10 minutes. Remove from the oven and let cool completely.

Guten Appetit!