



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: 1 | ©1

Cheese crackers

Ingrediënten

- 2 eggs
- 75g almond flour (can be replaced with another nut flour if desired)
- 200g sharp cheddar cheese shredded
- 50g coconut flour Amanprana
- a dash of Amanprana Orec Botanico mix spicy
- 50g coconut oil, extra virgin Amanprana (melted)

optional

- add 1 teaspoon curry powder
- add 1 teaspoon onion powder

Extra info

Recept geschikt voor:

12 stuks

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

15 minuten

Totale bereiding:

15 minuten

Gebruikte producten

De **Amanprana producten** die gebruikt zijn bij het maken van cheese crackers

Bereiding

Blend together almond flour, eggs, coconut oil, salt and cheese. Add coconut flour and knead the dough in your hands for 2 to 3 minutes. Form dough into 1-inch balls, place on an ungreased cookie sheet, and flatten to a round cookie. Bake at 175°C for about 15 minutes

Speciale wensen

- [Vegetarian](#)
- [Gluten free](#)