

# Vegan Almond Pulp Crackers

From Elana's Pantry



## INGREDIENTS

- 1 cup firmly packed almond pulp
- 2 tablespoons flax meal
- 1 tablespoon grapeseed oil
- 1 tablespoon thyme, finely chopped
- ½ teaspoon celtic sea salt

1. Combine all ingredients in a large bowl
2. Roll dough into a ball, press between 2 sheets of parchment paper and roll to ¼ inch thickness
3. Remove top piece of parchment paper
4. Transfer the bottom piece with rolled out dough onto baking sheet
5. Cut dough into 2-inch squares with a knife or pizza cutter
6. Bake at 135° for at least 20 hours, or until crunchy
7. Let crackers come to room temperature on baking sheet, then serve