

NEW LOOK, SAME GREAT RESULTS



SUPER FINELY GROUND
ALMOND FLOUR

3g of PROTEIN PER SERVING

GOOD SOURCE OF
MAGNESIUM & VITAMIN E

CONTAINS 8g OF TOTAL FAT PER SERVING.
SEE NUTRITION INFORMATION FOR FAT CONTENT.



U NET WT 16 OZ (1LB) 454g

WE'RE BAKERS, TOO! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

OUR RECIPE FOR CRUNCHY ALMOND CRACKERS

YOU'LL NEED

- 1 large egg
- ¼ teaspoon salt
- ½ teaspoon freshly ground black pepper
- 1 ¾ cups (5 ⅞ ounces) KING ARTHUR ALMOND FLOUR

- PREHEAT** the oven to 350°F.
- WHISK** together the egg, salt, and pepper.
- ADD** the almond flour and stir until the mixture comes together.
- PLACE** the dough onto a sheet of parchment.
- PAT** the dough out, then top with another piece of parchment. Roll the dough to 10" x 12" x ⅛" thick.
- REMOVE** top paper, and use a pizza wheel or knife to cut 1" squares. Move crackers, on the parchment, to a baking sheet.
- BAKE** the crackers for 14-16 minutes, until they're light golden brown. The crackers around the perimeter may brown more quickly.
- COOL** crackers on a rack completely before storing airtight.

Yield: about 10 dozen crackers.

BAKING TIPS

- **For yeast bread:** For every cup of wheat flour in your recipe, add up to ⅓ cup King Arthur Almond Flour to enhance flavor and nutrition, without negatively affecting bread's texture.
- **For non-yeast treats:** Substitute King Arthur Almond Flour for up to ¼ of the wheat flour in cookies, muffins, cake, and anything else that doesn't use yeast.

MORE RECIPES & TIPS

KingArthurFlour.com/almondflour



BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253) | KingArthurFlour.com/contact

BEST IF USED BY:



Nutrition Facts

Serving Size 1/8 cup (15g)
Servings Per Container about 30

Amount Per Serving	
Calories 90	Calories from Fat 70
<hr/>	
	% Daily Value*
Total Fat 8g	12%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 100mg	3%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	6%
Sugars 1g	
Protein 3g	3%

Vitamin A 0% • Vitamin C 0%
Calcium 4% • Iron 2%
Vitamin E 20% • Magnesium 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

INGREDIENTS: 100% Blanched Almonds.

DISTRIBUTED BY

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

PRODUCT OF THE USA.

STORAGE: STORE AIRTIGHT IN REFRIGERATOR.

COMPLIMENTS OF

The King Arthur Flour Kitchen