

Krusteaz Almond Flour

If youve gone gluten free, you shouldnt have to work around meals, meals should work around YOU. With Krusteaz Gluten Free Almond Flour, theres nothing you cant make. Our flour is a perfect 1:1 substitute in most recipes for wheat-based flour without having to sacrifice flavor or texture. With no artificial colors, no artificial flavors and no artificial preservatives, Krusteaz Gluten Free Almond Flour is a must for every gluten-free pantry.

Shelf Life

365 days

Ingredients

Blanched, ground almonds.

Storage Temp Min

32°F

Storage Temp Max 95°F 

Preparation and Cooking

Chocolate Chip Cookies

2 cups Krusteaz Almond Flour 1/4 cup brown sugar 1/4 cup white sugar 1/2 teaspoon baking soda 1/4 teaspoon salt 2 tablespoons butter, softened 2 teaspoons vanilla 1 large egg 1/2 cup chocolate chips

Heat oven to 350F. Lightly grease baking sheet. In large bowl, combine flour, sugars, baking soda, salt and butter until combined. Add vanilla and egg. Stir until dough forms, hand kneading if necessary. Fold in chocolate chips. Scoop rounded tablespoons of dough and place 2 inches apart on prepared baking sheet. Gently flatten to about 1/4-inch thick.

Bake for 9 to 11 minutes or until light golden brown. Keep in airtight container once cooled. Makes 18 cookies.

View our full recipes library at https://www.krusteazpro.com/recipes Allergens



Nutrition Facts

30 servings per Container

2 Tablespoons

Amount per serving

Serving Size

100

	% Daily Value*
Total Fat Og	0%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1mg	2%
Potassium 100mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.