**PALEO GRAHAM CRACKERS**

**Ingredients:**

* 2 cups almond flour
* 1 tablespoon coconut flour
* 1/3 cup coconut sugar
* 2 teaspoons cinnamon
* 1/4 teaspoon sea salt
* 1 teaspoon baking soda
* 2 tablespoons Coconut Oil, melted
* 1 tablespoon Blackstrap Molasses
* 1 large egg room temperature
* 1 teaspoon vanilla extract

​

**Instructions:**

1. Preheat oven to 300° and line a cookie sheet with parchment paper.
2. In a large bowl, combine almond flour, coconut flour, coconut sugar, cinnamon, salt and baking soda. Stir well.
3. Add the coconut oil, molasses, egg and vanilla to the almond flour mixture. Stir until a dough forms and everything is evenly incorporated.
4. Roll dough 1/8-1/4 inch thick. The easiest way to do this is use a large piece of wax paper and press the dough in a 13×9, remove paper and cut the dough into strips- 5 horizontal and 3 verticals. Use a spatula and place the squares on the cookie sheet.
5. Gently poke holes in each square using a fork, not going all the way through. Bake for 25 minutes or until lightly brown. Let cool and enjoy! They will harden as they cool.