

Keto Almond Flour Tortillas

♥ lowcarblove.com/blog/keto-tortillas

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Yields: 4 tortillas

Ingredients:

- 1 cup superfine almond flour
- 1 tbsp xanthan gum
- ½ tsp baking powder
- 1 egg, room temperature
- 1 tbsp water, room temperature
- ¼ tsp salt

Directions:

1. Add all of your items in a large mixing bowl and mix until combined.
2. Knead out your dough for 2 minutes, you want to make sure that your dough comes together.

3. Using a tortilla press or rolling pin, flatten your dough as thin as possible.
4. Turn on your flat pan to a medium heat, and cook your tortillas for 1-2 minutes on each side until golden brown. At this point, they should still be pliable! Enjoy with your choice of toppings!

Nutrition:

Nutrition per tortilla:

- Calories - 193
 - Protein - 7.5g
 - Fat - 15g
 - Net Carbs - 2g
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