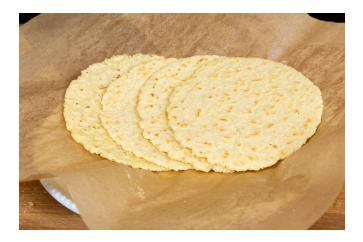
## **Keto Almond Flour Tortillas**



May 5, 2022





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