

# ALMOND FLOUR

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## *Ingredients:*

Pulp from almond milk

## *Directions:*

Preheat oven to 200°  
Spread wet almond pulp on a lined  
baking sheet. Bake for 1-2 hours stirring  
every 30 minutes.  
Don't worry about the clumps, food  
processor will take care of it. Process  
until finely ground. Store in an air tight  
glass container.