KTs All-the-Things Crumble

## THM-Friendly: S

- 1 and 1/4 cups <u>almond flour</u>
- 1/4 cup + 1 Tbsp.THM Gentle Sweet
- 1/2 tsp. cake batter extract (vanilla or almond would work)
- 1/2 tsp. baking powder
- 1/2 cup COLD butter, grated or cut into small pieces
- 1/4 tsp. <u>mineral salt</u>

Put all the ingredients into a bowl and mix into a crumbly dough. You can use your hands, a dough blender, or a fork.

Mush the dough into a parchment-lined pan. This does not have to be neat or smooth. Put the dough in the fridge for one hour to cool. Bake in the air fryer at 375° for 5 minutes or in the oven bake at 400° starting at 10 minutes.

https://www.joyfullifewithkj.com/desserts-and-snacks/cookiecrumble





