Paleo Cinnamon Toast Crunch Cereal

Ingredients:

* 1 Cup Almond Flour
* ¼ Cup Coconut Flour
* ¾ Cup Coconut Sugar + 1 TBSP for topping
* ¼ tsp Sea Salt
* 1 ½ TBSP Cinnamon
* 1 Large Egg White
* 2 TBSP Coconut Oil Melted

Instructions:

1. Preheat your oven to 450 degrees.
2. In a large bowl, stir together the almond flour, coconut flour, ¾ coconut sugar, sea salt and cinnamon until well combined.
3. Add in egg white and melted coconut oil. Using your hands press the mixture together until you can pack it into a ball.
4. Divide mixture into thirds, so you have three separate balls.
5. Place one ball of dough at a time between two sheets of parchment paper and roll out until very thin, about 1/16 inch thick.
6. Cut the dough into 1 inch squares with a pizza cutter or large knife.
7. Sprinkle coconut sugar over the squares and bake until they are gloden brown, about 3-4 minutes. They will not be crunchy when they come out of the oven. Allowing them to cool on the pan completely before breaking them apart.

\*\* Store in an air tight container for up to 10 days