YOUR NOTES

MAKING ALMOND FLOUR

Almond flour is a useful addition to your raw desserts pantry and is a great way of using up any of your wet almond pulp left over from making almond milk.

Method

Take the pulp left over from making almond milk.

Dehydrate at 115 degrees F for 24 hours until dry.

It will be clumped together when it is dry, this is normal.

Whizz it in the blender to form a course flour.

Sieve the flour to collect a fine almond flour and discard the courser elements.

Keep this in an airtight container in the fridge until needed.

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