

Gluten Free Flat-Bread

Ingredients:

- 4 eggs separated
- 1/2 block cream cheese (softened)
- 1T sugar
- 1T baking powder
- 2T potato flour
- 1 pinch salt

Directions:

- 1. Beat egg whites until they form soft peaks.
- 2. Add sugar and continue beating until peaks are stiff and shiny. Set aside.
- 3. Beat egg yolks, cream cheese, baking powder and salt until smooth.
- 4. Carefully fold in egg whites.
- 5. Place 6-8 equal rounds on a parchment lined cookie sheet.
- 6. Bake at 350F for 7-10 minutes or until tops are golden brown.
- 7. Let cool on tray completely before serving.