

Mini Tartlet Crusts

Course: *Dessert* **Prep Time:** *30 minutes* **Cook Time:** *10 minutes*

Total Time: *40 minutes* **Servings:** *24 servings* **Calories:** *90 kcal*

Ingredients

- 2 ½ c almond flour
- ⅓ granulated erythritol
- ¼ c melted butter or ghee
- 1 large egg
- ½ tsp vanilla

Instructions

- Preheat oven to 350°F
- Mix almond flour and erythritol together until well blended
- Mix in melted butter, egg, & vanilla and mix until fully combined.
- Press 1 Tablespoon of mixture into the bottom of a silicone cupcake liner.
- Bake for 10-12 minutes or until golden

