

## Gluten-Free Flat Bread

Source: [http://knowgluten.me/2013/06/11/gluten-free-bread-alternative-gluten-free-flat-bread/?utm\\_campaign=yummly&utm\\_medium=yummly&utm\\_source=yummly](http://knowgluten.me/2013/06/11/gluten-free-bread-alternative-gluten-free-flat-bread/?utm_campaign=yummly&utm_medium=yummly&utm_source=yummly)

### Ingredients:

- 4 eggs separated
- 1/2 block cream cheese (softened) – that's 4oz of cream cheese
- 1 Tbsp sugar
- 1 Tbsp baking powder
- 2 Tbsp 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.