## Ingredients:

Cheese Crackers	
$\bigcirc$	1/2 cup of cheddar cheese
$\bigcirc$	1/2 cup of white cheddar cheese
$\bigcirc$	1/2 cup of almond almond flour
$\bigcirc$	1/4 cup of cassava flour
$\bigcirc$	1/2 teaspoon of freshly crackled black pepper
$\bigcirc$	1/4 teaspoon of paprika
$\bigcirc$	1/4 teaspoon of salt
$\bigcirc$	Water*
Dairy Free Ice Cream	
$\bigcirc$	3 bananas
$\bigcirc$	1/4 cup coconut milk
$\bigcirc$	handful of walnut
$\bigcirc$	handful of chocolate chips
Dragon Fruit Roll Ups	
$\bigcirc$	2 packets of frozen drawing fruit
$\bigcirc$	1 cup of frozen mango
$\bigcirc$	2 tablespoons of maple syrup
$\bigcirc$	1/2 juice of a lime
Energy Balls	
$\bigcirc$	7-8 dates
$\bigcirc$	1/4 cup of roasted cashews
$\bigcirc$	1/4 cup of almond
$\bigcirc$	1/4 cup of shredded coconut
$\bigcirc$	2 tablespoons of chia seeds
$\bigcirc$	1/2 juice of orange and its zest
"Cheesy" Popcorn	
$\bigcirc$	1/3 cup of nutritional yeast
$\bigcirc$	2 tablespoons of sesame seeds
$\bigcirc$	1 tablespoon of curry powder
$\bigcirc$	1 tablespoon of salt
$\bigcirc$	Popcorn kernels

## Instructions:

Cheese Crackers:

1. Preheat the oven to 350 degrees farenheit.