Homemade Almond Flour

Ingredients:

5 cups almonds (adjust quantity depending on need)

1. Bring a pot of water to a boil. Add the raw almonds to the boiling water and let them blanch for 60 seconds.
2. Drain the hot water and immediately transfer the blanched almonds to a bowl of cold water or rinse them under cold running water to cool them down.
3. Once cooled, you can easily peel the skin off of the almonds. Squeeze each almond gently between your thumb and forefinger and the skin should slip off easily.
4. Pat the peeled almonds dry using a clean kitchen towel or paper towels. Ensure they are completely dry. Let them air-dry for a few hours or use a food dehydrator to dry completely.
5. Once the peeled almonds are dry, grind them into a fine powder using a food processor or a high quality blender. Process until you achieve a flour like consistency.
6. If there are any larger pieces, you can sift the almond flour to separate the finer flour from any coarser bits.
7. Store your homemade blanched almond flour in an air tight container in a cool, dry place.