

Almond Coconut Bread

Makes 1 loaf

- 1 ½ cups blanched almond flour
- 2 tbsp ground flaxseed
- ¼ cup coconut flour
- 1 tsp baking soda
- ¼ tsp sea salt
- 5 large eggs
- ¼ cup melted coconut oil
- 1 tbsp pure maple syrup
- 1 tbsp apple cider vinegar

Directions

1. Preheat oven to 350 degrees F
2. In a large bowl, whisk almond flour, flaxseed, coconut flour, baking soda, and sea salt until all clumps are broken down. Stir in eggs, coconut oil, maple syrup, and vinegar and continue whisking until mixture is just combined.
3. Pour into a silicone loaf pan, making sure batter is evenly distributed
4. Bake for 30 – 40 minutes or until set
5. Cool to room temperature, slice and serve.