



Almond Flour Bread

SERVINGS: 8

PREPPING TIME: 10 MIN

BAKING TIME: 70 MIN

INGREDIENTS

- 2 cups almond flour
- 1/4 cup ground flaxseed
- 1 TBSP gluten free baking powder
- 1/2 tsp Sea salt
- 1 TBPS monk fruit sweetener (or granulated erythritol)
- 4 large eggs (beaten)
- 1/4 cup butter (measured solid, then melted)
- 1/2 cup warm water

DIRECTIONS

1. Preheat the oven to 350 degrees F. Line the bottom of a 9x5 inch loaf pan with parchment paper.
2. In a large bowl, stir together the almond flour, flaxseed powder, baking powder, monk fruit sweetener, and sea salt.
3. Stir in the eggs and melted butter, then finally the warm water. Try to mix it well to create air bubbles.
4. Transfer the batter to the lined baking pan. Bake for 55-70 minutes, until an inserted toothpick comes out clean and the top is very hard, like a bread crust. (Important: It will pass the toothpick test before it's completely done, so make sure the top is very crusty, too.)
5. Cool completely before removing from the pan.