



Paleo Almond Bread

INGREDIENTS

Dry

2 cups almond flour

2 tablespoons coconut flour

2 tablespoons collagen powder

¼ cup flax meal

¼ teaspoons salt

½ teaspoon baking soda

Wet

5 eggs

1 tablespoon coconut oil

2 tablespoons extra virgin olive oil

1 tablespoon apple cider vinegar

1 tablespoon orange juice

1 tablespoon honey

I love this paleo almond bread because I can pack extra protein in it, and it's super easy to grab on the go. I load mine up with extra collagen, and I actually freeze it and then take it with me when I travel cross country. It's super easy to make - just put everything in a food processor. You can bake it as a loaf, or as muffins, or mini loaves. I have added in assorted herbs, leafy greens, extra collagen, and even chlorella, to make it green for St. Patty's Day.

Seriously versatile, seriously nutritious, seriously delicious.

PS - At my last breads class, we served this one with my favorite **macadamia pecorino pesto**, pea shoots, and sumac.

1. Pulse the dry ingredients in a food processor
2. Add the wet ingredients and pulse until blended
3. Spray a loaf pan with coconut oil, and pour the batter in.
4. Bake at 350 for 25 minutes