

Please be advised that not all of the recipes are appropriate for all people.  
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

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## Paleo Bread

(taken from [www.elanaspantry.com](http://www.elanaspantry.com))

### Ingredients:

- 2 cups blanched almond flour
- 2 tablespoons coconut flour
- ¼ cup golden flaxmeal
- ¼ teaspoon celtic sea salt
- ½ teaspoon baking soda
- 5 eggs
- 1 tablespoon coconut oil
- 1 tablespoon honey
- 1 tablespoon apple cider vinegar

### Directions:

- Place almond flour, coconut flour, flax, salt and baking soda in a food processor
- Pulse ingredients together
- Pulse in eggs, oil, honey and vinegar
- Transfer batter to a greased 7.5 x 3.5 magic line loaf pan
- Bake at 350° for 30 minutes
- Cool in the pan for 2 hours
- Serve

*\* If you do not use the recommended size loaf pan, your bread will not be the proper height.*