



ME Recipe: Coconut Milk Bread

Wet Ingredients:

- 1 cup Coconut Milk
- 4 Whisked eggs
- ¼ cup melted coconut oil
- 1 tbsp apple cider vinegar
- 1 tbsp honey (optional)

Dry Ingredients:

- 2 cups almond flour
- ½ cup coconut flour sifted
- 2 tbsp ground flax seed
- 1 tsp sea salt
- ¾ tsp baking soda

Directions:

Preheat oven 350 degrees.

Spray a bread loaf pan.

Combine and whisk dry ingredients in a mixing bowl.

In a mixing bowl, blend wet ingredients. Add whisked dry ingredients to wet ingredients.

Using a spatula, scoop half the batter into prepared bread loaf pan and press firmly.

Add the rest of the batter to pan and press firmly.

Bake about 1 hour, let bread cool in pan.