

Spinach Pistachio Super Bread

Ingredients

1 ½ cups almond flour
1 cup pistachio flour
2 cups spinach
¼ cup honey
½ tsp baking soda
1 tsp cinnamon
3 eggs
2 bananas
1 tsp vanilla extract
¼ cup chopped walnuts
¼ cup chopped pistachios
¼ cup coconut oil

Garnish (Optional)

Slivered almonds
Chopped pistachios

Directions

1. Preheat oven to 350 C
2. In a blender, puree together until smooth; spinach, honey, eggs, bananas, vanilla extract and coconut oil
3. In a medium sized mixing bowl combine all dry ingredients and mix well. If you can't purchase pistachio flour, use a food processor or blender and blend hulled pistachios until they form a light powder
4. Combine dry and liquid portions together and stir until combined well. At this point you may want to do a taste test and decide if you want your bread to be sweeter or allow the more nutty flavors to come through. It is at this step when you would add any additional nuts or honey to the mix you would like. Just remember, the more you add, the longer you will need to let the bread cook
5. Line a bread pan with a piece of parchment paper and pour in batter
6. Top batter with some slivered almonds and chopped pistachios or any garnish you choose.
7. Bake loaf for 50-55 minutes or until the inside is cooked. If you find the almonds start to get too dark on top (if you garnished) you may want to cover the loaf with tinfoil if additional cooking is needed to prevent burning.
8. Enjoy!