

BASIC NUT BUTTER BREAD

INGREDIENTS

1 cup nut butter (cashew, peanut or almond)
4 eggs
3-4 Tbsp unpasteurized honey
¼ cup nut milk (almond, cashew or coconut)
2 tsp lemon juice or apple cider vinegar
¼ cup coconut flour
1 tsp baking soda

DIRECTIONS

1. Preheat oven to 300F (190C)
2. Line a bread pan with parchment paper
3. Whisk or beat together eggs, lemon juice, nut milk and butter and honey until a smooth mix has formed.
4. When mix is creamy add in coconut flour and baking soda
5. Pour batter into parchment lined bread pan, the batter will not be doughy like a traditional bread dough but rather sticky and like a cake batter
6. Bake for 45 minutes
7. Enjoy!



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