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Jill Tiffany, CN, CPT
Nutritionist & Trainer
612.466.0024



Wheat-Free Bread *(Grain/Gluten-free!)*

Ingredients

- 1 ¼ cup almond meal or blanched almond flour
- ½ cup garbanzo bean flour
- ¼ cup ground flaxseed
- 1 ½ tsp baking soda
- ½ tsp Himalayan salt
- 5 eggs (separated)
- ¼ cup butter, melted (or ¼ cup coconut oil)
- 1 T. cream (can substitute coconut milk)
- 3 T. honey

Preheat oven to 350°F. Grease 8.5" x 4.5" loaf pan.

In a food processor combine the first 5 ingredients. Pulse till blended. Add egg yolks and remaining ingredients (save egg whites).

Beat egg whites until soft peaks form, and then fold into the flour mixture.

Bake for 40 min, till toothpick inserted near center comes out clean.

Cool in the pan for 10 minutes, remove and cool completely on a rack.

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