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Gluten-Free Bread

(my favorite!)

- ¾ cup almond butter (room temp)
- 2 Tbsp coconut oil, melted
- 3 eggs
- 1 Tbsp pure maple syrup
- ¼ cup almond meal
- ¼ cup arrowroot powder
- 1 tsp. Himalayan salt
- ½ tsp. baking soda



For a wonderful flavor variation try adding:

- ¼ cup chopped olives
- 1 Tbsp chopped fresh rosemary

1. Mix almond butter and oil.
2. Add eggs and syrup.
3. Add remaining ingredients.
4. Bake in a greased (helps if you dust with almond flour) 7" loaf pan at 350° for 45 to 55 min.

This bread is great alone or toasted and buttered, etc.

For a great snack, slice the bread thinly and toast in oven at 350° for 5-10 min; makes a great cracker!

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