The Perfect Paleo Sandwich Bread
by Deanna Dorman

Prep Time: 10 minutes
Cook Time: 35 minutes
Yield: 1 loaf

Ingredients:
- 3/4 cup almond butter
- 5 eggs
- 1/4 cup melted coconut oil
- 1 T raw honey
- 1 t apple cider vinegar
- 1/4 cup ground flax seeds
- 3 T coconut flour
- 1 t baking soda
- 1/2 t sea salt

Directions
- 1. Preheat oven to 350 °F and line a loaf pan with parchment paper.
- 2. In a standing mixer or large bowl, blend together the almond butter, eggs, coconut oil, honey, and apple cider vinegar until smooth.
- 3. In a medium bowl, sift together the flax seed, coconut flour, baking soda, and salt.
- 4. Mix the dry ingredients into the wet ingredients until smooth.
- 5. Pour the dough into the line loaf pan and bake for 30-35 minutes or until browned. Check to make sure it’s set with a toothpick.
- 6. Remove the loaf from the oven and let it cool for 20 minutes in the pan, then transfer to a wire rack.