



CINNAMON PUMPKIN BREAD

ALLERGIES:

No grains
No dairy
No gluten

Prep time: 15 mins

Cook time: 45-55 mins

Serves: Makes 1 loaf

INGREDIENTS

- 1 cup almond flour
- 1/2 cup coconut flour
- 2 tsp cinnamon
- 1 tsp baking soda
- 1 tsp mixed spice
- 1/2 tsp ground cloves
- 1/2 tsp pink salt
- 1/4 cup natvia
- 1 cup cooked, mashed pumpkin
- 1/3 cup coconut oil, melted
- 2 tbsp coconut milk
- 1 tsp vanilla essence
- 4 eggs

METHOD

- Preset oven to 160°C (325°F).
- Grease and line a loaf pan.
- In mixer bowl, place all dry ingredients and mix well.
- Add all wet ingredients, and beat until combined, (about 30 seconds).
- Pour mixture into prepared tin.
- Bake in oven for 45-55 minutes, until inserted skewer comes out clean.
- Cool in tin for 30 minutes, then lift to wire rack with sides of paper.
- When cool remove paper from loaf, slice and serve.

