



DOZEN EGG BREAD

ALLERGIES:

No grains
No dairy
No gluten
Low disaccharides

Prep time: 15 mins

Cook time: 70-75 mins

Serves: Makes 1 loaf



INGREDIENTS

- 1½ cups ground almonds
- ½ cup coconut flour
- ½ cup psyllium husks
- 1 tbsp baking powder
- 12 eggs
- ¾ cup olive oil
- 2 tbsp lemon juice
- ½ tsp salt

METHOD

- Preset oven to 160°C (300°F).
- Grease and line a 20cm x 10cm loaf tin.
- In bowl or mixer, combine all dry ingredients.
- Add the rest of the ingredients, and mix quickly and thoroughly.
- Pour mixture into prepared tin and flatten top.
- Bake in oven for 70-75 minutes, until an inserted skewer comes out clean.
- Turn oven off and open door, leave loaf to half cool there, then transfer to wire rack.
- Remove when cool and slice to freeze, or keep in fridge for up to 1 week.
- Store in an airtight container in the fridge