

Here is Jo's recipe for Almond Flour Bread

1/3 cup almond butter
4 tablespoons grass fed butter
4 pasture-raised eggs
1/2 teaspoon vanilla
3-4 tablespoons raw honey
1 cup almond flour
1 teaspoon baking powder
1/4 teaspoon sea salt

Preheat oven 350 F degrees

Grease an 8 x 8 (not a bread loaf pan)

Melt over low heat butter & almond butter then let cool 5 minutes

Whisk vanilla, eggs, & honey then add cooled butter mixture

In 2nd bowl mix the almond flour, baking powder, & sea salt

Pour wet over dry-mix thoroughly

Pour in the 8 x 8 dish

Bake 15-20 minutes, top should be firm but not overly firm, unless you like it dry

Local places to buy almond flour:

Natural grocers

Whole foods

Trader joes

Food CoOp

Costco

Internet:

KingArthurFlour.com

Internet search paleo, grain free, & almond flour baking