Almond Flour Bread recipe

350 degree oven

line bottom of a loaf pan with parchment paper

2 c. almond flour

1/4 psyllium husk

1Tablespoon baking powder

1/2 teaspoon sea salt

4 eggs beaten

cheddar cheese

1/4 cup coconut oil

1/2 cup water

My additions: onion flakes, garlic powder, Italian seasoning, cheddar cheese

I put flour, husk, baking powder and salt into a sifter then sift it into a bowl. I also add onion powder or flakes, garlic powder, and Italian seasoning to the sifter (my own additions). I beat the eggs, coconut oil and water together then add them to the flour mixture. I also add cheddar cheese at this point. Stir it together until it's all blended. Pour all of the batter into the loaf pan and press the top down to a relatively smooth surface. I pat the top to kind of give it a rounded appearance. Bake 55-70 minutes until a pick (I use a knife) comes out clean and the top is kind of hard like a bread crust. (I have a convection oven so I have found mine does better at 325 degrees and it usually doesn't take more than about 30 min.)