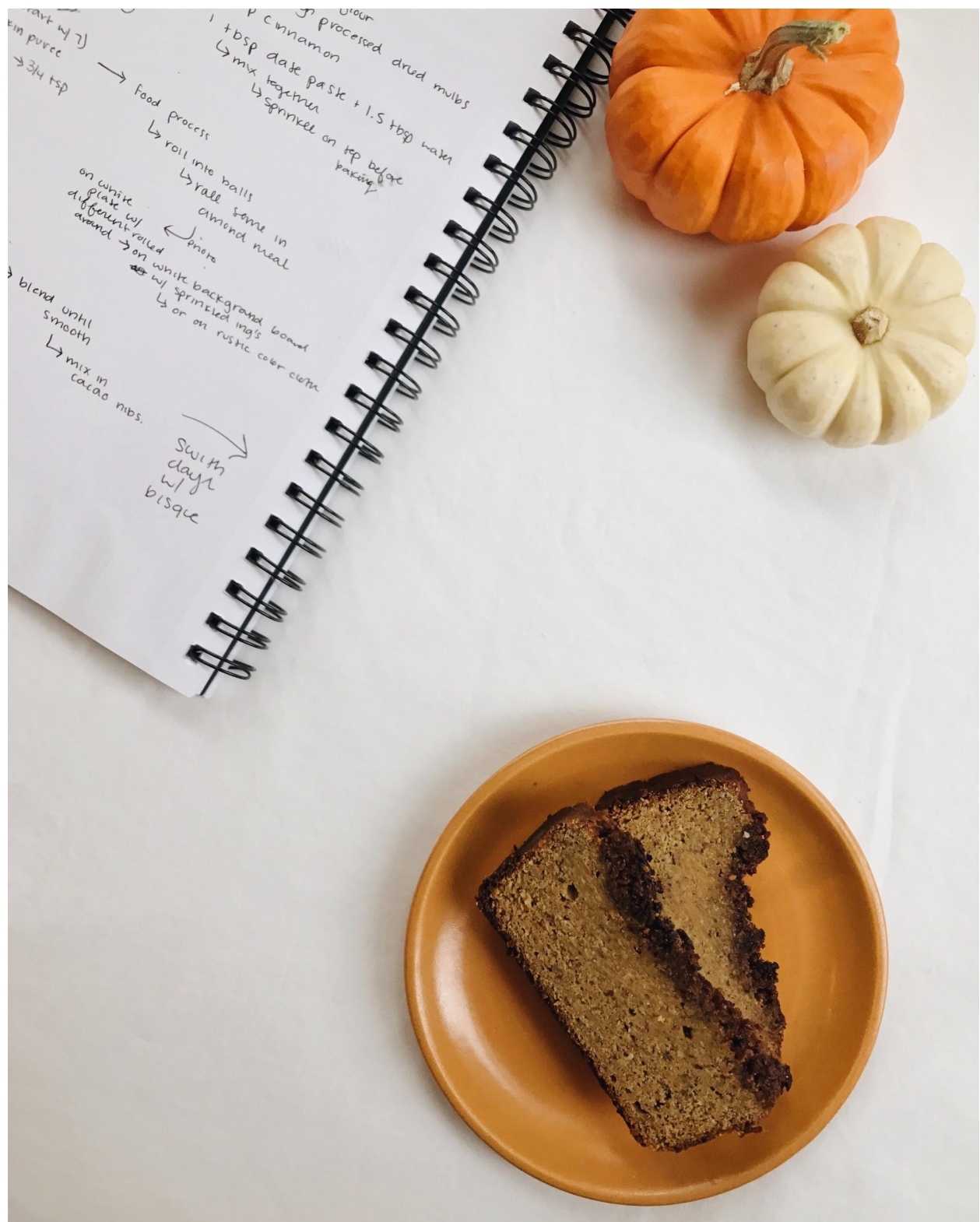




Grain-Free Pumpkin Streusel Bread:

- 1.5 cups pumpkin purée
- ¾ cup date paste
- 1 cup chickpea flour
- 1 cup almond flour
- 2 tbsp flax meal
- 2 tbsp raw almond butter
- ½ tbsp ACV
- ½ tbsp baking powder
- ½ tbsp pumpkin pie spice
- ½ tbsp cinnamon
- ⅓ cup plant mylk (if batter is WAY too dry)

Mix dry and wet ingredients separately. Slowly incorporate dry into wet. Put into a lined bread pan, lightly pat in streusel on top of batter, and bake at 350°F for 55 minutes. Let cool for at least 1 hour then refrigerate overnight. Do not eat this as soon as it comes out of the oven or even after the hour cooled. This bread needs time to cook on its own and solidify. It will still be gooey if it is not refrigerated.

Cinnamon Streusel Topping:

- ½ cup almond flour
- ¼ cup roughly chopped dried mulberries
- 1 tsp cinnamon
- 1 tbsp date paste + 2 tbsp water

Mix all ingredients together by hand until a streusel consistency is formed.