Almond Bread

Ingredients:

2 cups blanched almond flour

0.25 cup coconut flour

1 teaspoon baking soda

0.5 teaspoon salt

4 large eggs

0.25 cup coconut oil, melted

1 tablespoon apple cider vinegar

1 tablespoon honey or maple syrup (optional)

1. Preheat your oven to 350 degrees F (175 degrees C). Grease a standard loaf pan and line it with parchment paper.
2. In a large bowl, whisk together almond flour, coconut flour, baking soda and salt until well combined.
3. In a separate bowl, whisk the eggs. Add the melted coconut oil, apple cider vinegar and honey. Mix well. If you want a sweeter bread, you can add more honey or maple syrup to the wet ingredients.
4. Gradually add the wet ingredients to the dry ingredients, stirring until there are no lumps and you have a smooth batter. Add the seeds and fold them in until evenly distributed.
5. Let the batter rest for a few minutes to allow the flours to absorb the liquid. The batter will thicken during this time.
6. Pour the batter into the prepared loaf pan, spreading it evenly. Bake in the preheated oven for approximately 45-50 minutes or until a toothpick inserted into the centre comes out clean.
7. Allow the almond bread to cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.
8. Serve the almond bread plain, toasted or with your favourite spreads.