

Gluten FREE Cranberry Nut Bread

8 loaves
 2 ck pans, too
 ? I have disposable

- 1 2 C 1/2 c organic coconut flour
- 2 4 Tsp 1 tsp sea salt
- 2 4 Tsp 1 tsp baking soda
- 0 20 eggs 5 organic eggs
- 1 2 C 1/2 c melted coconut oil
- 2 4 T 1 Tbsp powdered stevia
- 1/2 1 C 1/4 c organic agave nectar
- 2 4 T 1 Tbsp vanilla extract
- 2 4 C 1 c frozen organic cranberries (make sure the package is sugar free)
- 1 2 C 1/2 c chopped raw almonds (chop in your food processor)

- 1.) Preheat oven to 350 degrees F. Grease two 6.5x4" loaf pans with coconut oil. In a medium bowl, sift together coconut flour, sea salt, stevia and baking soda. (If using liquid stevia, add with wet ingredients and use 1/2 tsp.)
- 2.) In a large bowl, whip the eggs. Stir in coconut oil, agave nectar and vanilla.
- 3.) Blend dry ingredients into the wet. Fold in frozen cranberries and walnuts.
- 4.) Pour batter into the loaf pans and bake for about 35 minutes.

Shopping list:

- ✓ 3 C coconut oil
- 7 day eggs
- ✓ 10 large sweet potatoes
- 60 slices of bacon
- 5 lbs of breakfast sausage
- ✓ 10 green peppers
- ✓ 4 C frozen cranberries
- 2 C raw almonds
- fruit - apples & grapes

ck © MNG

- Need 2 C coconut flour
- ✓ 4 Tsp sea salt
 - ✓ 4 Tsp baking soda
 - ✓ 4 T stevia powder
 - ✓ 4 T vanilla
 - ✓ 5 t thyme
 - jen - 2 1/2 dried sage
 - 5+ garlic powder
 - ✓ Oatmeal & flax

- milk
- juice
- 1/2 + 1/2