



Easy Peasy Yeast-Free Sandwich Bread

Gluten-Free, Grain-Free, Dairy-Free
Recipe by Predominantly Paleo

Ingredients

- 1 cup almond meal or cashew meal (make in food processor or buy)
- 1 cup sifted Otto's Naturals - Cassava Flour
- 1 teaspoon baking soda
- ¼ cup olive oil
- 1 teaspoon apple cider vinegar
- 3 generous tablespoons honey
- 6 eggs
- ½ teaspoon salt

Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Put dry ingredients in food processor and mix. Add wet ingredients and blend until creamy, it will be runnier than other homemade bread recipes.
3. Pour into greased loaf pan and bake until nice and brown approximately 35-50 mins or so, depending on your oven. Top should be nice and brown.