

Coconut Bread

Ingredients:

6 eggs (or egg substitute, needed to have the coconut flour stick together)

1/2 cups ghee (or butter)

1 teaspoon stevia or 1-2 tablespoons Xylitol

1/2 teaspoon sea salt

1 teaspoon baking powder

3/4 cup coconut flour

Method:

Preheat your oven to 350. Whisk it all together, or blend in a food processor until all lumps are gone. Grease a bread pan with butter or coconut oil and pour your batter in. Bake for 40 minutes. This bread does not rise much if at all, but it's yummy, yummy, yummy!

This is a great bread to spread fresh berries over as a shortcake.

Compliments of Bobbie Turner