

With Fall on the horizon, it's nearly time to start breaking out the baking equipment. One of our favorite rituals when temps start to dip is warming up a thick slice of fall-spiced bread, either as a breakfast treat or as a snack with an afternoon cup of tea or coffee.

And since we can't wait any longer, we decided to go ahead and whip up a gluten free bread recipe that's filled with cinnamon (half of the goodness of baking is the smell of spice wafting from the oven, right?) and healthy monounsaturated fats from almonds, flaxseeds, and our antioxidant-rich avocado oil.

We've topped this loaf with pecans and shredded coconut, but feel free to choose your own!

Gluten Free Pecan + Coconut Loaf

Prep time: 10 minutes

Total time: 40 minutes

Serves: 8-10

Equipment needed:

Loaf pan

Two mixing bowls

Ingredients:

- 2 cups blanched almond flour^[1] (not almond meal)
- 2 tbsp coconut flour
- 1/2 tsp Ava Jane Sea Salt
- 1 tsp baking soda
- 1/4 cup flaxseed meal
- 5 eggs plus 1 egg white, whisked
- 1.5 tsp Apple cider vinegar
- 2 tbsp maple syrup or honey
- 2 tbsp Ava Jane Avocado Oil
- 1 tbsp cinnamon
- 1/3 cup crushed pecans and shredded coconut for topping

Instructions:

1. Preheat your oven to 350F. Line an 8x4 bread pan with parchment paper at the bottom.
2. In a large bowl, mix together almond flour, coconut flour, salt, baking soda, flaxseed meal, and 1/2 tablespoon of cinnamon.
3. In another mixing bowl, whisk together your eggs and egg white. Add in your maple syrup, apple cider vinegar, and avocado oil.

4. Mix wet ingredients into dry, stirring until all lumps are gone.
5. Pour batter into the loaf pan.
6. Bake at 350° for 30-35 minutes, or until a toothpick inserted into center of loaf comes out clean.
7. Remove from oven and serve. Store for later wrapped in parchment paper or sealed in your fridge.