

# Gluten free Egg Bread

## Ingredients:

$\frac{3}{4}$  cup coconut oil or ghee, melted

15 eggs

$\frac{1}{2}$  cup flaxseed meal

$\frac{1}{2}$  cup coconut flour

$\frac{3}{4}$  tsp baking powder

$\frac{3}{4}$  tsp garlic powder

$\frac{3}{4}$  tsp sea salt flakes

$\frac{3}{4}$  tsp cracked black pepper

## What to do:

1. Preheat oven to 180c and line a loaf tin with baking paper.
2. Beat 10 of the eggs and the coconut oil or ghee with an electric mixer on high for 2-3mins.
3. Reduce speed to low and add flaxseed meal, coconut flour, baking powder, garlic powder, salt and pepper.
4. Continue beating for 2 mins, the mixture will look a little curdled at this stage and that's fine.
5. Return speed to high and add remaining 5 eggs one at a time, until mixture is fluffy.
6. Pour mixture into loaf pan and bake for 25-30mins.
7. The loaf should be lightly browned and a skewer should come out clean.
8. Turn the loaf out onto a wire rack to cool before slicing and serving.

