



## Paleo Pullman Bread

**Active Time:** 10 minutes | **Total Time:** 1 hour | **Serves:** 12

### Nutrition Information Per Serving

59.9 calories, 2.61 g carbohydrate, 1.65 g fiber, 0.96 g NET carbs, 3.25 g protein, 4.31 g fat

#### Ingredients

- 1/4 tsp(s) Real Salt
- 3/4 cup(s) Bob's Red Mill Almond Meal/Flour
- 1 1/2 Tbsp(s) Bob's Red Mill Organic Coconut Flour
- 1 Tbsp Starwest Botanicals Organic Psyllium Husk Powder
- 1/4 cup(s) hot water
- 3 large(s) pastured eggs
- 1 large egg white
- 1 Tbsp organic apple cider vinegar
- 1 tsp baking soda

#### Preparation

1. Preheat oven to 350 F. Grease or line the bottom of a Magic Line Loaf pan (7.5" X 3.5") with parchment. Using the correct pan size is very important for achieving proper height.
2. In a small bowl, combine the dry ingredients.
3. Combine the eggs and apple cider vinegar, whisking well. Stir in the dry ingredients to combine. Pour in hot water and stir vigorously to distribute. Batter will be thick and sticky, like oatmeal.
4. Spread into prepared pan. Transfer to oven and bake 35 minutes or a toothpick comes out clean.
5. Let cool on a wire rack. When completely cool, store in an airtight container.

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