



Paleo Rosemary Focaccia

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

Nutrition Information Per Serving

194.2 calories, 3.2 g carbohydrate, 1.6 g fiber, 1.6 g NET carbs, 5.91 g protein, 18.42 g fat

Ingredients

- 1 1/2 cup(s) Miracle Mix
- 8 large(s) pastured eggs
- 3/4 Tbsp(s) organic apple cider vinegar
- 1/2 cup(s) virgin coconut oil, melted
- 1/3 cup(s) purified water
- 2 Tbsp.(s) fresh rosemary, finely chopped
- 2 tsp(s) garlic powder

Preparation

1. Preheat oven to 300 F. Grease a 9 x 5 loaf pan.
2. In a high-powered blender, add the eggs and blend on low speed. Pour in the oil and apple cider vinegar and blend on medium speed for 1 minute until light yellow.
3. Add Miracle Mix and blend for 30 seconds to incorporate. Pour in hot water and blend on medium speed for 1 minute until batter is smooth and creamy.
4. Pour into greased loaf pan.
5. Bake 45-50 minutes until golden brown and a toothpick comes out clean.

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