



Easy gluten free pumpkin bread recipe spiced with nutmeg, cinnamon, and cloves.

Paleo Pumpkin Bread

1 cup **blanched almond flour**

¼ teaspoon **celtic sea salt**

½ teaspoon **baking soda**

1 tablespoon **cinnamon**

1 teaspoon **nutmeg**

½ teaspoon **cloves**

½ cup **roasted pumpkin**

2 tablespoons **honey**

¼ teaspoon **stevia**

3 **large eggs**

1. In a **food processor** combine almond flour, salt, baking soda and spices
2. Add pumpkin, honey, stevia and eggs and pulse for 2 minutes
3. Scoop batter into a **mini loaf pan**
4. Bake at 350° for 35-45 minutes
5. Cool for 1 hour
6. Serve

Please note: If you use a loaf pan that's bigger than the size recommended above, your loaf of bread will not "rise," it will be wider and shorter than the loaf in the photo above.

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