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 (like a fruit cake size)
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,