



## Addicting Paleo Breakfast Bread

*You'll want to eat it for more than just breakfast!*

*Recipe and photo credit: Elana's Pantry*

*(<https://elanaspantry.com/paleo-breakfast-bread/>)*



### Ingredients:

- ½ cup creamy roasted almond butter*
- 2 large eggs*
- 2 tablespoons honey (or maple syrup; \*\*bake time must be adjusted if maple syrup is used)*
- ¼ teaspoon vanilla extract*
- ¼ teaspoon celtic sea salt*
- ½ teaspoon baking soda*
- 1 tablespoon ground cinnamon*

### Directions:

- 1. In a large bowl, with a hand blender, mix almond butter until creamy.*
- 2. Mix in eggs, honey or maple syrup, and vanilla.*
- 3. Add salt, baking soda, and cinnamon.*
- 4. Mix well with hand blender until all ingredients are combined.*
- 5. Transfer batter into a well greased 8 x 8 inch baking dish.*
- 6. Bake at 350°F for exactly 23 minutes. (\*\*If using maple syrup, bake for exactly 18 minutes.)*
- 7. Cut into squares and serve! Enjoy!*