



Paleo Cashew Bread

Elena Armstrong, Elena's Pantry

A simple quick bread mixed in the food processor and baked. No sugar, yeast, gluten or soy, but has a texture similar to whole wheat bread.

Ingredients:

- 1 cup cashew butter (found in natural food sections of grocery stores)
- 5 eggs
- 1 tablespoon apple cider vinegar
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon Celtic sea salt

Instructions:

1. In a food processor, pulse together cashew butter and eggs until very smooth
2. Pulse in apple cider vinegar
3. Pulse in baking soda and salt
4. Transfer batter to a greased 9 x 5 inch baking dish
5. Bake at 350° for 45 minutes
6. Cool for 2 hours
7. Serve