**Paleo Sandwich Bread**

**Ingredients**

Dry

* 3 C Blanched Almond Flour + more as needed finely ground
* 1 C Tapioca Flour
* 1 tsp. Sea Salt
* 1 tsp. Baking Soda
* 1tsp. Grain Free Baking Powder
* ¼- ½  tsp Garlic Powder optional

Wet

* 2 tsp. Apple Cider Vinegar
* 6 Eggs
* 1 Tbsp. Honey optional
* 2 Tbsp. Coconut Oil melted

**Instructions**

1. Preheat the oven 325 degrees.
2. Whisk together the almond flour, tapioca flour, salt, soda, baking powder, and garlic powder in a large bowl.
3. In another bowl, whisk together the eggs, apple cider vinegar, and honey.
4. Pour the wet ingredients into the dry, then stir in the oil (I do this so the coconut oil doesn't solidify). Stir until well incorporated.
5. Grease a 9 x 4 silicone loaf pan with coconut or avocado oil.
6. Place the mixture into the loaf pan and with a knife make a small slit down the middle.
7. Cook for 45 minutes then lower heat to 300 and cook another 15 minutes.

\*\* Can be frozen after slicing