

# Paleo Lemon Poppy Seed Bread (Gluten Free, Dairy Free)

(Cooking with the Girls – Ep. 3)

## ***Ingredients:***

- 1 ½ cups of almond flour
- ¼ cup of coconut flour
- ½ tsp of salt
- 1 tsp of baking soda
- 3 large eggs
- ¼ cup of honey
- ¼ cup of coconut oil, melted
- ½ cup of lemon juice
- zest of 2 lemons
- ¼ cup of almond milk
- 1 Tbsp of poppy seeds

## ***Directions:***

Preheat oven to 350° and spray cooking oil in a 9x5 bread loaf pan.

In a large mixing bowl, combine almond flour, coconut flour, salt, and baking soda. Then add the eggs, honey, coconut oil, lemon juice, and almond milk. Mix with hand mixer until well blended.

Fold in poppy seeds and lemon zest. Then pour into greased 9 x 5 bread loaf pan.

Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Enjoy!