



## Grain-Free Golden Flax Bread

10 servings

1 hour

### Ingredients

2 cups Ground Flax Seed (Golden Flax)  
1 tbsp Baking Powder  
3/4 tsp Sea Salt  
5 Egg (room temp)  
1/2 cup Water (room temp)  
1/3 cup Coconut Oil (melted)

### Directions

- 1 Preheat oven to 350°F (177°C). Grease the inside of a loaf pan or line it with parchment paper.
- 2 In a medium size bowl, mix together flax, baking powder, and salt. Use a whisk to stir until well combined.
- 3 In another bowl, beat eggs with a whisk for 30 to 60 seconds. Add water and coconut oil, mixing until combined.
- 4 Add wet ingredients to dry and stir until combined. Let the batter sit for 1 to 2 minutes to thicken slightly.
- 5 Pour batter into loaf pan and smooth out the top with a spoon. Bake for about 50 minutes, or until the top feels set and the loaf is browned.
- 6 Once cooled, slice and store in the fridge or freezer.

### Notes

**Leftovers:** Refrigerate in an airtight container or food wrap for up to five days. Freeze for up to two months.

**Serving Size:** One serving is one slice of bread.

**Avocado Oil Substitution:** You may use avocado oil in place of coconut oil.