Lemon Blueberry Bread

Ingredients:

- 1/3 cup coconut oil, melted & cooled
- 4T raw honey
- 2 organic eggs
- Juice of 1 medium lemon
- 1/3 cup almond milk (can use your favorite milk)
- 1 1/2 cup oat flour
- 1 tsp baking powder
- Pinch of salt
- 1 cup frozen blueberries



Directions:

1. Preheat oven to 350 and line a loaf pan with parchment paper.
2. Whisk coconut oil, honey, eggs, and lemon juice in a bowl.
3. Fold in oat flour, baking powder, pinch of salt and almond milk and stir until just combined.
4. Lastly, fold in blueberries very gently.
5. Transfer to loaf pan, top with a few extra blueberries, and bake for about 40 minutes.
6. Allow loaf to cool and then slice and enjoy!

Store in fridge. Makes 8 servings.

NUTRITION PER SERVING:

Calories 204, Protein 4g, Carbs 22g, Fiber 2g, Sugar 11g, Fat 12g, Sat Fat 8g, Chol 47mg, Sodium 26g