

Spiced Carrot Breakfast Bread

Gluten Free

Ingredients:

1 C of Gluten Free All Purpose Flour
1/2 C of Almond Flour
3/4 C of Organic Cane Sugar
1 1/2 tsp of Baking Powder
1 C of Chopped Carrots
1 Egg
1/2 C of Greek Yogurt
1/3 C of Almond Milk
1 tsp of Cinnamon
1/2 tsp of Nutmeg
1/4 tsp of Cloves

Steps for Cooking:

- 1 Preheat your oven to 350 degrees. Grease a bread loaf pan and line it with parchment paper (optional).
- 2 Add the chopped carrots, an egg, Greek yogurt and almond milk to a bowl. Whisk together. Then add the gluten free flour, almond flour, cane sugar and baking powder. Whisk until the batter is formed. Fold in the cinnamon, nutmeg and cloves.
- 3 Pour batter into the bread loaf pan and place in the oven. Set a timer for 60 minutes. Once bread is cooked all the way through, remove and enjoy!



Notes

I used King Arthur bran gluten free all purpose flour, it works great! I get it on Amazon.

You can replace the organic cane sugar with coconut sugar, or any other sugar substitute you like to use!

If you want to make this completely dairy free, substitute the Greek yogurt for a full fat coconut milk yogurt. The fat is needed in the recipe.