

## Dr. Jenn's Paleo Pumpkin Bread

What you will need:

- 1 3 to 4 lb. pumpkin
- 1 cup blanched-almond flour
- ¼ tsp. sea salt
- ½ tsp. baking soda
- 1 tbs. pumpkin pie spice
- 2 tbs. honey
- ¼ tsp. stevia
- 3 large eggs

What you do:

- Rinse the pumpkin, cut it in half and scoop out the seeds. Place it face down in a large baking dish, along with about ¼ inch of water. Bake at 350 F for 45 to 60 minutes, or until tender. Allow to cool, then scrape the inner fruit into a glass container to store.
- In a food processor, combine almond flour, salt, baking soda, and pumpkin pie spice. Add ½ cup roasted pumpkin, honey, stevia, and eggs, and pulse for two minutes.
- Scoop batter into a mini loaf pan. Bake at 350 F for 35 to 45 minutes. Cool for one hour, then serve.

Enjoy!