

Blender Gingerbread



Ingredients

- 2-1/2 c. almond flour
- 4 eggs
- 1/2 c. honey
- 1 c. pumpkin puree (I used Libby's 100%)
- 1 c. chopped dates
- 1/4 c. coconut flour
- 2 heaping tsp. cinnamon
- 2 heaping tsp. ginger
- 3/4 tsp. baking soda
- 1/2 c. (1 stick) melted butter
- 1 tsp. apple cider vinegar
- pinch of salt

Adapted from Luvele's Grain Free Gingerbread, my family enjoyed it!

Method

1. Preheat oven to 300 degrees.
2. Line a loaf pan with parchment paper.
3. Add all ingredients to a high-speed blender. (I used the Luvele Vibe blender and blended it on NUT mode.
4. Blend until just well blended, using a tamper to push the ingredients down into the blades.
5. Don't over-blend.
6. Pour the batter into the parchment-lined loaf pan.
7. Bake for 60-75 minutes, or until golden brown and a toothpick inserted in the middle comes out clean.
8. Serve warm or cold, and store in the refrigerator for up to 6 days.