

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Traditional Irish Soda Bread

From [www.elanaspantry.com](http://www.elanaspantry.com)

This is a gluten-free, dairy-free version of Irish soda bread.

- 2 3/4 cups blanched almond flour (You can find Bob's Red Mill almond flour at the local grocery store, or order it online at [www.honeyvillegrain.com](http://www.honeyvillegrain.com))
- 1/4 tsp sea salt
- 1 1/2 tspt Baking Soda
- 1/2 cup raisins
- 2 eggs
- 2 Tbs honey
- 2 Tbs apple cider vinegar

1. In a large bowl combine almond flour, salt, baking soda and raisins
2. In a smaller bowl combine eggs, agave and apple cider vinegar
3. Mix wet ingredients into dry
4. Form dough into a large, flat circle that is 8 inches across and 1 1/2 inches tall
5. Using a serrated knife, score top of dough about an inch and a half deep in shape of a cross
6. Sprinkle top of bread with caraway seeds
7. Bake at 350° for 20 minutes, then turn off oven and leave bread in for 10 more minutes
8. Cool bread for 1/2 hour then slice and serve with butter and jam