1.1K SHARES

Nut and Seed Bread

Ingredients

1 cup raw almonds

1 cup raw walnuts

1 cup raw pecans

1 cup chia seeds

1 cup whole flax seeds

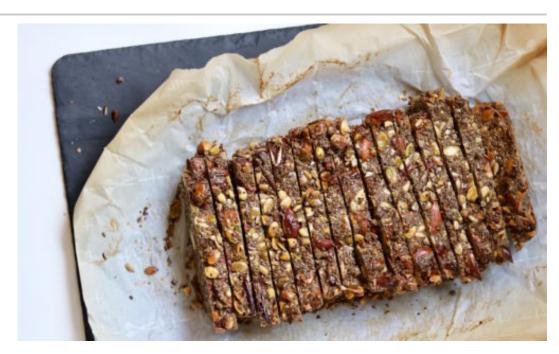
1 cup raw sunflower seeds

1 cup raw pumpkin seeds

5 extra large eggs

1 teaspoon salt

Directions



- 1. Preheat oven to 425 degrees.
- **2.** In a large mixing bowl, add all nuts and seeds.
- 3. Add the eggs and salt, and mix until well combined.
- **4.** Pour mixture into two small parchment lined loaf pans, and bake for 25 minutes.
- 5. Slice each loaf thinly, and enjoy!

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