

Cinnamon Pumpkin Bread

(Paleo)

Shopping List:

- 3 large eggs
- 1 cup organic pumpkin puree (not pumpkin pie)
- 1/3 cup full fat coconut milk (use the "fat" from the top of the can)
- 1/3 cup maple syrup
- 1 tsp pure vanilla extract
- 1 3/4 cups almond flour
- 1/4 cup tapioca flour
- 1 tsp baking soda
- 1 tbsp pumpkin pie spice
- 1/2 tsp ground cinnamon
- a dash of sea salt
- cinnamon and coconut sugar for coating the top of the bread

Preheat the oven to 350* F. Grease a loaf pan with baking spray or coconut oil, unless you're using a non-stick loaf pan. Sprinkle the bottom of the loaf pan with an ample amount of cinnamon and coconut sugar. This will coat the top of your loaf once you remove it from the pan.

In a large bowl, mix together all of the wet ingredients. In a separate bowl, mix together all of the dry ingredients. Then combine them together using a [hand mixer](#). Beat on low to medium until thoroughly combined. You may add additional pumpkin pie spice or cinnamon if you prefer it.

Pour the batter into the loaf pan and shift it a little bit to make sure the batter spreads evenly in the pan before placing it into the oven.

Bake at 350* F for 55 minutes to 1 hour. Insert a toothpick into the center, if it comes out clean it is done baking.