



cara price

TOMATO FOCACCIA BREAD

INGREDIENTS

- 1 cup almond flour
- 1/2 cup arrowroot flour
- 1/2 cup sun-dried tomatoes, dry packed
- 3 eggs, room temperature
- 2 tablespoons fresh rosemary, chopped
- 1 tablespoon coconut oil, melted & cooled
- 1 tablespoon honey
- 1 teaspoon dried oregano
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

DIRECTIONS

heat oven to 350.

soak the sun-dried tomatoes in warm water for 10 minutes then drain & chop them into small pieces.

combine almond flour, arrowroot flour, baking soda, salt, oregano & rosemary in a large mixing bowl.

in a small measuring cup, whisk the eggs, honey & coconut oil together.

combine wet ingredients into dry, stirring until completely mixed. fold in chopped, sun-dried tomatoes.

line a round pizza pan with parchment paper & spread dough into a circle leaving about 2" all the way around the pan.

bake 10 minutes, checking with a toothpick to make sure it is done. allow the bread to cool on the pan 5 minutes, then transfer the bread on the parchment paper to a cooling rack & continue cooling at least 10 minutes before serving.

cut into pieces to serve.