

Cranberry Almond Loaf

$\frac{3}{4}$ cup creamy roasted almond butter, at room temperature
2 tablespoons [olive oil](#)
3 large eggs
 $\frac{1}{4}$ cup arrowroot powder
1 teaspoon [Celtic sea salt](#)
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{4}$ cup dried apricots, chopped into $\frac{1}{4}$ inch pieces
 $\frac{1}{2}$ cup [dried cranberries](#)
 $\frac{1}{4}$ cup sesame seeds
 $\frac{1}{4}$ cup sunflower seeds
 $\frac{1}{4}$ cup pumpkin seeds
 $\frac{1}{4}$ cup sliced almonds, plus 2 tablespoons to sprinkle on top
olive oil for greasing
[blanched almond flour](#) for dusting

1. In a large bowl, blend almond butter, olive oil and eggs with a handheld mixer until smooth
2. In a medium bowl, combine arrowroot powder, salt and baking soda
3. Blend arrowroot mixture into wet ingredients until thoroughly combined
4. Fold in apricots, cranberries, seeds and sliced almonds
5. Grease a $3 \frac{1}{2} \times 7 \frac{1}{2} \times 2 \frac{1}{4}$ inch loaf pan with olive oil and dust with almond flour
6. Pour batter into loaf pan and sprinkle remaining sliced almonds on top
7. Bake at 350° for 40-50 minutes until a knife inserted into center comes out clean
8. Let bread cool in pan for 1 hour, then serve

Yield 1 loaf

Courtesy of Elena's Pantry Blog: <http://www.elanaspantry.com>

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