Cranberry Almond Loaf

¾ cup creamy roasted almond butter, at room temperature
2 tablespoons olive oil
3 large eggs
¼ cup arrowroot powder
1 teaspoon Celtic sea salt
¼ teaspoon baking soda
¼ cup dried apricots, chopped into ¼ inch pieces
½ cup dried cranberries
¼ cup sesame seeds
¼ cup sunflower seeds
¼ cup pumpkin seeds
¼ 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 ½ x 7 ½ x 2 ¼ 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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