



ORANGE, VANILLA & RASPBERRY PALEO LOAF

 GF, RSF, VEG, PALEO  1 hr  10 large / 20 small serves



Ingredients

- 250g pitted medjool dates
- 270ml coconut cream
- 1½ tsp vanilla powder (or extract)
- 4 eggs, lightly whisked
- Zest of 2 oranges
- 3½ cups almond meal
- 1 tsp baking powder
- Pinch of salt
- ¾ cup raspberries (I use frozen raspberries)



Method

1. Pre-heat your oven to 180 degrees celcius.
2. Add the dates, coconut cream and vanilla to a food processor and process until really smooth. This will take a few minutes.
3. Pour the date mixture into a large mixing bowl and add the eggs and orange zest.
4. Then fold through the almond meal, baking powder and a small pinch of salt.
5. Pour the mixture into a paper lined loaf pan.
6. Press the raspberries into the top of the mixture.
7. Place in the oven and cook for 45 minutes.
8. Remove pan from the oven and let cool for 15-20 minutes before slicing. Enjoy!

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