

Nordic, Stone Age Bread

Ingredients Nutrition

- 1 cup raw almonds
- 1 cup raw walnuts
- 1 cup flax seeds
- 1 cup pumpkin seeds
- 1 cup sunflower seeds
- 1 cup sesame seeds
- $\frac{1}{3}$ cup grapeseed oil
- 1 $\frac{1}{2}$ teaspoons Celtic sea salt
- 5 eggs

Directions

1. Combine all nuts and seeds in large bowl.
2. add salt, grapeseed oil and eggs.
3. stir well to combine.
4. spoon into parchment lined loaf pan; pressing down and flattening the top.
5. bake at 325 for one hour.