**No Flour Nut Bread**

2 ½ C. blanched ground almonds ( almond meal or almond flour )

¼ - 1/3 C. melted butter

1 C. dry curd cottage cheese

1 teas. baking soda

¼ teas. salt

3 eggs

Preheat oven to 350 degrees. Place eggs, melted butter, dry curd cottage cheese, baking soda, and salt in food processor using metal blade. Process until the mixture is thick and resembles butter in texture.

Add almond flour and process until mixed thoroughly. If the stiffness of the mixture stops the processor, remove the dough with hands and knead by hand until almond flour is thoroughly mixed into other ingredients.

Grease a loaf pan (about a 4” x 8” ) generously with butter and coat bottom with ground almond flour.

Using wet hands, shape dough into a loaf shape and press into greased pan.

Bake at 350 degree oven for about 1 hour until lightly browned on top. There will be a crack in the top of the loaf. Check by inserting