

Cranberry-Walnut Power Bagels (gourmetgirlcooks.com)

Preheat oven to 350 degrees F.

In a medium sized bowl, mix with a whisk to help break up any lumps:

- 1/4 cup coconut flour, sifted
- 1-1/4 cup blanched almond flour
- 1/2 cup ground chia seeds
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 cup chopped walnuts
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon sea salt, or to taste
- 1/3 cup granular Swerve Sweetener

In a small bowl, whisk:

- 4 large eggs
- 1/2 cup buttermilk (1/2 c almond milk + 1/2TBLS lemon juice)
- 1 teaspoon vanilla extract
- 1 teaspoon apple cider vinegar
- 1/2 cup chopped fresh or frozen cranberries (Down to Earth Organic Cranberries-sugar free)

Stir wet mixture into dry ingredients and mix well.

Stir in 3 tablespoons melted coconut oil, combine until a thick slightly sticky dough is formed.

Divide dough into 6 equal sized portions, pat down and smooth dough with moistened fingertips to form patty-sized circles. Bake on parchment lined baking sheet for about 25 minutes, or until done and slightly springy when gently pressed on. Remove from pan after sitting for 5 minutes and cool on a wire rack. Slice in half with a sharp serrated knife.

Or bake in parchment lined 8X4" loaf pan 30-35 minutes

