Orange Poppy Seed Bread

Ingredients

⅓ cup fresh orange juice
¼ cup maple syrup
⅓ cup butter (melted)
½ cup plain coconut base yoghourt
4 eggs
1 teaspoon Vanilla extract
⅓ cup tapioca flour
1 ½ cups almond flour
¼ cup coconut flour
2 teaspoons baking powder
2 tablespoons poppy seeds

Method

Combine the wet ingredients into a medium size bowl and mix well.
In another bowl combine the dry ingredients and mix well.
Combine the wet into the dry and mix together.

Add a piece of parchment paper to the bottom of a loaf pan so that it helps it release easily once it's cooked. Butter the sides of the loaf pan and place the batter into the pan. At this point you could place very thin sleeves of orange on the top but it isn't necessary.Bake at 350 fahrenheit for 35-40 minutes. Allow to cool, enjoy!!!