

Unleavened Bread



Ingredients:

- 1/2 block cream cheese (room temp)
- 3 eggs (room temp)
- 1 & 1/2 stick of salted real butter (room temp)
- 1 tsp of vanilla
- 1 & 1/2 cup of sugar
- 1 & 1/2 cup of flour (I use organic arrowhead mills)

Directions :

1. Preheat oven to 325 and prepare cake pan
2. Cream together the butter and cream cheese (5-10 minutes)
3. Add sugar (mix until fluffy)
4. Add eggs one at a time (mix for 1-2 minutes after each egg)
5. Add vanilla
6. Add flour (mix until combined)
7. Add batter to pan and bake for 20-30 (depending on your oven)