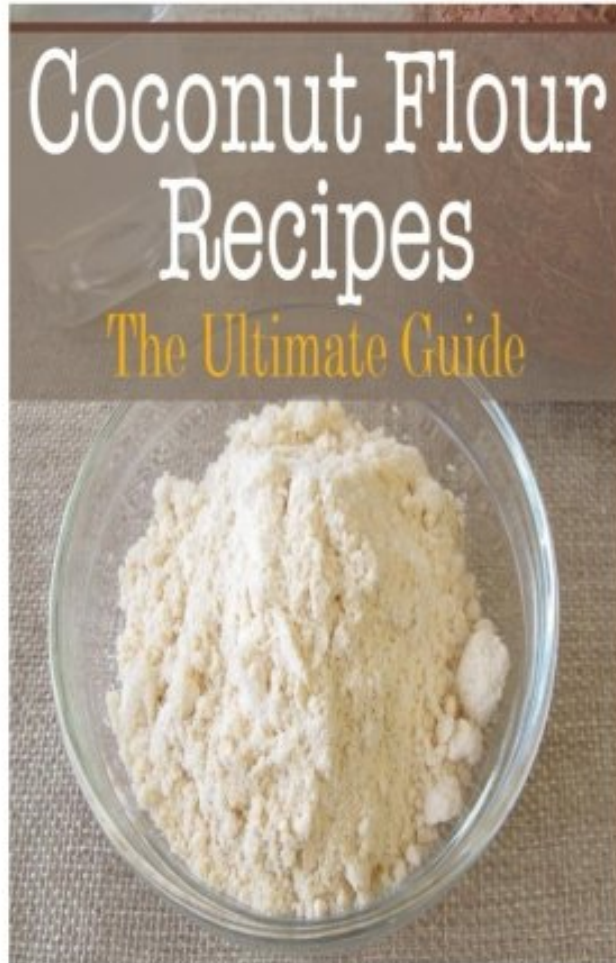


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Coconut Flour Recipes: The Ultimate Guide

Johanna Davidson

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