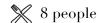
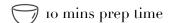


# French Gluten-free Almond Bread

# Pain aux amandes sans gluten







(1) 45 mins total time



#### INGREDIENTS

### Bowl 1

- 2 cups (200 g) almond or hazelnut flour
- 1 tsp baking soda
- 1/8 cup (40 g) chia or flax seeds
- ½ tsp salt

## Bowl 2

- 4 eggs (used in step 3)
- 1 tbsp honey or sugar
- ı tbsp apple cider vinegar
- 1/3 cup of melted coconut oil, ghee, or preferred oil.

#### Extras

- For a sweeter cake: 2 tbsp sugar
- For salty sweet: ½ tbsp salt, 1 tsp thyme
- Deco: chopped almonds



#### **DIRECTIONS**

- 1. Preheat the oven to 350 °F (180 °C).
- 2. Mix the ingredients of Bowl 1 together. For a salty cake or sweeter cake add the necessary ingredients in the "Extras" section.
- 3. In a separate bowl beat the eggs until they are very foamy.
- 4. Add the remaining Bowl 2 ingredients with the eggs and beat.
- 5. Slowly add Bowl 1 to Bowl 2 while continuing to mix.
- 6. Butter and flour or using parchment paper, to line a bread pan.
- 7. Put the batter in the bread pan.
- 8. Sprinkle with chopped or sliced almonds on the top of the bread.
- Cover the bread with parchment paper, and cook for 35 minutes or until a knife comes out clean from the center.
- 10. Wait until the bread completely cools (at least an hour) before removing it from the pan and cutting it.
- 11. This bread refrigerates well for 4-5 days or it can be stored in the freezer for up to 3 months.



