



MADE SIMPLE

## *French Gluten-free Almond Bread*

*Pain aux amandes sans gluten*



8 people



10 mins prep time



45 mins total time



Easy

### INGREDIENTS

#### Bowl 1

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

#### Bowl 2

- 4 **eggs** (used in step 3)
- 1 tbsp **honey** or **sugar**
- 1 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: 1/2 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.
9. 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.

*Bon Appetit!*  
*Emilie Anne* 

