



Almond Bread\*

Serving: 1

Veg

### *Ingredients*

- 1 1/4 cups almonds (badam)
- 1/2 cup readymade almond milk
- 4 tbsp powdered flaxseeds
- 2 tsp apple cider vinegar
- 1 tsp salt
- 1 tsp baking powder

### *Preparation Method*

- Put the almonds in a mixer and blend till smooth.
- Combine the almond milk, flax seeds powder and apple cider vinegar in a bowl and mix well. Keep aside.
- Combine the almond flour, salt, baking powder in a deep bowl and mix well.
- Add the almond milk mixture and 2 tbsp of water and mix very well using a spatula.
- Pour the mixture into a greased 200 mm. (8") × 100 mm. (4") rectangle aluminium loaf tin and bake in a pre-heated oven at 200°C (400°F) for 35 minutes.
- Cool slightly, demould and cut into 11 equal slices.
- Serve immediately or store in an air-tight container and use as required.