

Sourdough Orange Sweet Loaf

Serving Size: 2 slices.

Loaf Ingredients:

- ½ cup of inactive starter
- 2 ½ cups of white whole wheat flour
- 1 cup of unsweetened nut milk
- 2 tsp Baking Powder
- ¼ tsp Baking Soda
- ¾ cup of 0% Greek Yogurt (or almond yogurt for a DF option)
- 1 tsp Orange Extract
- 2 egg whites or ¼ cup of liquid egg whites
- ½ cup Gentle Sweet
- ¼ tsp of Salt
- Zest of 1 small orange

Glaze Ingredients:

- 3 Tbs Gentle Sweet
- Juice of the zested orange
- 2 tsp unsweetened nut milk

Directions:

In a mixing bowl, combine starter, flour, and 1 cup of nut milk. Cover, and set aside for 8-12 hours to ferment.

Preheat oven to 350 and add all other loaf ingredients to the bowl and mix well.

Grease a loaf pan and add mixture to pan. Bake at 350 for 40-50 minutes, or until a knife or other utensil comes out clean. Set aside to cool.

Once loaf is cool, mix all glaze ingredients together in a small bowl. Pour over loaf. Slice up and enjoy!