

Recipe – Almond Bread Variations

This recipe contains dairy products but no gluten. The result is a sliceable, toastable loaf, like a heavy pound cake. It can be made sweet or savory

Ingredients:

- 2 ½ cups almond flour
- 3 eggs
- ¼ cup melted butter
- 1 cup ricotta or dry curd cottage cheese
- 1 scant teaspoon aluminum-free baking powder
- ¼ teaspoon salt

Directions:

Preheat the oven to 350 degrees.

Place all ingredients except the almond flour in the food processor and process until thick and uniform.

Add the almond flour and blend well.

Butter and flour (with almond flour) a 4 x 8 loaf pan.

Put the dough in the loaf pan.

Bake at 350 degrees for about an hour and five minutes or until it is a little brown on top and a knife inserted comes out clean. The top will crack a little.

Allow to cool thoroughly. You can loosen the sides by moving a knife or spatula long the sides.

Remove and finish cooling on a rack. The texture will not be right if you slice it before it is done cooling.

Variations:

Add a little stevia and some lemon zest or food-grade lemon oil.

Add minced herbs such as rosemary or sage.

Add ½ cup chopped dry fruit like raisins or apricots.

Add caraway seeds for a result more like rye bread.