

Gluten Free Bread

Ingredients

2½ cups almond flour
¾ cup coconut flour
½ cup flaxseeds
¾ cup psyllium husk
1 tbsp baking powder
1 tsp salt
2 tsp apple cider vinegar
1 tbsp olive oil
1¾ cups water and maybe more depending on how dry the ingredients are

Method

1. Preheat the oven to 200°C and line a loaf tin with baking paper.
2. Add all dry ingredients into a mixing bowl and whisk.
3. When thoroughly combined, add the wet ingredients one by one and mix them in with a spoon.
4. Place the dough in the pan and bake for 55 minutes.
5. Allow the baked bread to sit for around 2 to 3 hours out of the tin before serving.



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