

Savory Vegan Grain-Free Bread

Dry Ingredient Mix:

- 1¼ cups almond flour
- 1/2 ground golden flax seeds
- 1/2 cup tapioca flour
- 1 tsp baking soda
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp mixed dried herbs
- 1/2 tsp Himalaya or sea salt



Wet Ingredient Mix:

- 4 flax “eggs” (for each “egg” 1 heaping Tbsp of ground chia seeds + 5 Tbsp water mixed together well)
- 2 Tbsp olive oil
- 1 tsp maple syrup
- 1 Tbsp apple cider vinegar

Instructions:

1. Preheat the oven to 170C / 350F
2. Combine the dry ingredients in a large bowl.
3. Whisk the wet ingredients in a mixer.
4. Add the dry ingredients to the wet ingredients until well-integrated.
5. Place a piece of parchment paper on a baking tray and grease it lightly with olive oil.
6. Scoop out the bread mixture into one big lump and place it in the middle of the parchment paper. Wet your hands slightly and shape the mixture into a small oval loaf. Flatten it slightly. Make sure the mixture is nice and tight. Make a few diagonal knife slits across the top.
7. Bake for 35 minutes.
8. Remove from the oven and let cool on a rack.
9. Enjoy! (You can slice it and freeze the leftovers or wrap in a towel and keep in the fridge. We never have any leftovers to store!)

*In health and yumminess,
Mindy*