



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Whole Wheat Almond Bread (adapted from Joy the Baker)

Makes 2 small loaves

This is the baking time for a regular, uncovered bread pan. In a covered pan like I used, increase the baking time to 50-60 minutes and use a wooden skewer inserted into the center of the loaf to test for doneness.

2 cups whole wheat flour
2 cups (9.6 ounces) all-purpose flour
¼ cup (1.75 ounces) sugar
1 teaspoon salt
1 cup sliced, toasted almonds, divided
4 teaspoons baking powder
¼ teaspoon baking soda
¼ cup honey
2 large eggs
1½ cups almond milk
¼ teaspoon almond extract
4 tablespoons unsalted butter, melted

1. Preheat oven to 350 degrees F. Spray two 8.5 by 4.5-inch bread pans with non-stick cooking spray.
2. In a large bowl, whisk together the flours, sugar, salt, baking powder, baking soda, and almonds. In a medium bowl, whisk together honey, eggs, milk and melted butter. Add the wet ingredients to the dry ingredients. Fold until the batter is evenly mixed; small lumps of flour are okay.
3. Divide the batter between the prepared pans. Bake for 35-40 minutes, or until a toothpick inserted into the center of a loaf comes out dry. Set the pans on a wire rack and cool 10 minutes. Run a thin knife around the edge of the pans; invert onto the wire rack. Serve warm or at room temperature.