



Bread Machine Almond Bread

Jacob · 28/09/2024



Prep Time

3 hrs 10 mins

Difficult

Medium

Servings

12

Description

I created this bread machine recipe with almond flour because I wanted bread with some extra protein for breakfast. This is an excellent, very faintly sweet breakfast bread with an unusual but satisfyingly bread-like texture. The crust has a great flaky-chewy consistency while remaining soft. It is dense but not heavy, and the extra protein from the almond flour keeps the mid-morning munchies away. It is very good with a slice of cheese and some fruit on the side.

Ingredients

— 1 ¼ cups water - ¼ cup honey - 4 teaspoons almond oil - 1 teaspoon salt - 2 cups whole wheat flour - 1 cup almond flour - ¼ cup vital wheat gluten - 1 teaspoon xanthan gum - 1 (.25 ounce) package dry yeast

Instructions

1. Combine water
2. honey
3. almond oil
4. salt
5. whole wheat flour
6. almond flour
7. vital wheat gluten
8. xanthan gum
9. and yeast in a bread machine. Follow manufacturer's instructions for a 2-pound loaf. Cook's Note Follow your bread machine instructions for the ingredient order. My machine requires me to put the liquid in first
10. then follow with the dry stuff. This is not (nor was it intended to be) a gluten-free recipe; the addition of vital gluten is critical to maintaining cell structure for the rise. The xanthan gum is only in there because I like the ability to slice my homemade bread and use it for sandwiches.