

Your Perfected Gluten-Free, Oil-Free Bread Recipe

We couldn't keep this one to ourselves! After sharing this gluten-free, oil-free bread recipe with our friend Sharon (who called it delicious), we knew it was too good not to share with all of you.

This is a beautifully balanced bread - light and fluffy, yet satisfyingly dense - and now 100,000 people get the chance to bring it into their own kitchens. Whether you're gluten-free, oil-free, or just love a good homemade loaf, this one's for you.

Ingredients:

- 2 cups almond flour (or 1¾ cups almond flour + ¼ cup coconut flour for more density)
- ¼ cup ground flaxseed (or 2-3 tbsp psyllium husk powder for even more density)
- 1 tsp baking soda
- ½ tsp sea salt
- ½ tsp baking powder
- 4 organic eggs, separated (you'll use both yolks and whites)
- ¼ cup unsweetened applesauce
- 1 tbsp apple cider vinegar

Directions:

- Preheat oven to 350°F and line a small loaf pan with parchment paper.
- Separate the eggs, placing the yolks in one bowl and the whites in another.
- Whip the egg whites until they form soft peaks (the tips curl over when you lift the beaters).
- In a large bowl, whisk the egg yolks with the applesauce and apple cider vinegar.
- In a separate bowl, mix the dry ingredients: almond flour (and coconut flour if using), flaxseed (or psyllium), baking soda, baking powder, and salt. Sift the dry mix for extra lightness.
- Combine the wet and dry ingredients, stirring until smooth.
- Fold in the whipped egg whites:

- Add one-third of the whipped whites to the batter and stir gently to loosen the mix.
- Add the remaining whites on top.
- Use a spatula to cut down the middle, sweep across the bottom, and lift the batter over the top.

Rotate the bowl slightly and repeat until just combined. Be gentle - no overmixing.

- Pour the batter into the prepared loaf pan.
- Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
- Let cool completely before slicing.

We can't wait for you to try this and taste the magic for yourself. Feel free to share your baking wins and photos - because great bread deserves to be celebrated far and wide!

Happy baking,

Brett and the Team