

GREEN IRISH SODA BREAD



INGREDIENTS:

- 1/2 cup Pastry Flour
- 1/4 cup Gluten-Free All Purpose Flour
- 1/4 cup Chickpea Flour
- 1/4 tsp Baking Soda
- 1/4 tsp Baking Powder
- 1 cup Raw Spinach
- 2 tbsp Apple Cider Vinegar
- 1/3 cup Unsweetened Cashew, Almond, or Coconut Milk

DIRECTIONS:

1. Preheat Oven to 425°F.
2. Mix flours, baking soda, and baking powder together in a large bowl. Sift the flour if needed to remove any clumps.
3. Add the spinach, milk, and vinegar to a blender and blend on high until all spinach is broken down. You may need to push this down with a rubber spatula a couple of times.
4. Pour all but 1 tbsp of the mixture into the flour.
5. Mix well until a dough forms.
6. Shape dough into a circle (about 6 inches by 1 inch).
7. Toss extra flour around the outside to coat it lightly, and place it on parchment paper on a baking sheet.
8. Lightly score the top with an X.
9. Brush the remaining spinach mix on top of the dough and top it with 1 tsp rolled oats sprinkled on top.
10. Bake in the oven for about 30 minutes. Check at 20 minutes to determine if 5 - 10 minutes more is needed.
11. Cover the bread with a clean towel after you pull it out of the oven to keep moisture inside.
12. Slice and serve with your favorite spreads!

Makes 1 loaf. 1 serving = 1/2 loaf.

Calories 205 | Protein 8g | Carbs 40g | Fats 2.5g