



## Nut bread

1h 45 min 

15 min at 200° C. (400° F. / Gas mark 6), then 45 - 50 min at 160° C. (325° F. / Gas mark 3) 

### Ingredients

1 kg. (2 lb. 3 oz.) Schär gluten-free Classic white bread mix, 100 gr. (4 oz.) ground hazelnuts, 100 gr. (4 oz.) coarsely chopped whole hazelnuts, 100 gr. (4 oz.) coarsely chopped almonds, 100 gr. (4 oz.) coarsely chopped walnuts, 700 ml. (3 cups) water, 20 gr. (2 tablespoons) dried yeast or 25 gr. (2 1/2 tablespoons) fresh yeast, 2 tablespoons sugar, 1 1/2 tablespoons coriander, 2 tablespoons salt, 80 gr. (3 oz.) margarine.

### Method

Dissolve the yeast in 100 ml. (1/2 cup) water and 1 tablespoon sugar. Lightly roast the whole hazelnuts and almonds on a baking tray. Put the flour, ground hazelnuts, and spices into a bowl. Spread shaved margarine around the edge. In the middle, press out a small depression, pour in the yeast mixture once it has started to foam, add water, and knead everything into a smooth dough. Fold in the roasted nuts, fill a bread tin with the dough, and leave in a warm place until it has doubled in size. Bake for 15 minutes at 200° C. (400° F. / Gas mark 6), then lower the temperature to 160° C. (325° F. / Gas mark 3). Bake for around 45-50 minutes. Ten minutes before the end of the baking time, spread the bread with melted butter.

