

Australian Nut Processors

Recipe ALMOND BREAD

Ref No. ANP010

INGREDIENTS:

3 egg whites
1/2 cup sugar
1 cup plain flour
100g **DUCKS NUTS NATURAL ALMONDS**

METHOD:

Beat egg whites
Add sugar slowly
Fold in flour and almonds
Grease loaf tin lined with baking paper
Cook for 35 mins in moderate oven until golden brown.
Leave in the tin to cool. Remove and wrap in foil for
1 day.
Cut with sharp knife very thinly. Bake on trays in
low oven, 20 mins until crisp. Serve and enjoy.

