



Artisan Bread with Nut Flour Blend

This bread has a satisfying nutty taste and texture.

Ingredients

- 3¼ cups Pamela's Artisan Flour Blend (460 gr.)
- ¾ cup Pamela's Nut Flour Blend (80 gr.)
- 2¼ tsp salt
- 3½ tsp yeast
- 1½ cups warm water (100°)
- 2 TBSP honey or agave
- 3 eggs, large
- ¼ cup plus 2 TBSP oil

Directions

Proof yeast by sprinkling yeast on top of warm water (100°). Whisk dry ingredients in bowl of stand mixer. Mix together honey, eggs and oil. Make a well and add the egg mixture, and yeast with water. Mix on low until flour is moistened. Mix on high just until totally mixed, less than a minute.

Scoop into pan sprayed with non-stick spray and fit with a parchment collar so it does not come over the sides when baking. Dome top with oil and a spatula and cut a couple of small slits in the top to prevent uneven splitting while baking.

Drape with plastic wrap and let rise to double its size in warm draft-free spot. Preheat oven to 350°. Bake 60 to 70 minutes until light feeling and nicely browned.

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