

Fig Almond Rosemary Bread

200g ground almond
4 eggs
1 teaspoon baking soda
2 Tablespoons honey
2 Tablespoons coconut oil
2 sprigs of rosemary
55g whole almonds
3-4 fresh figs

Preheat oven 350F.



Start with a little prep, melt the coconut oil, break the whole almonds up in halves and quarters, remove the rosemary leaves from the sprigs and with half of the figs (2) slice in half and with the rest(2) diced into 1 cm chunks.

In a large mixing bowl add the ground almond, baking soda, honey, melted coconut oil and eggs using a fork combine into a thick batter. Stir in the rosemary, broken almonds and fig pieces (not halves). Pour the bread mixture into a lined or greased bread tin. Place the fig halves along the centre of the bread (facing up). Bake for 40 minutes, let cool for 10 minutes to set before slicing.

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