



CRANBERRY & APPLE LOAF

Ingredients

100g brown rice flour
100g gluten-free plain flour
50g ground almonds
75g coconut sugar
1 teaspoon baking powder
1 teaspoon cinnamon
2 tablespoons flaxseed + 5 tablespoons water
100g apple puree
200ml almond milk
2 tablespoons Mr Fitzpatrick's Bramley Apple & Elderflower no added sugar cordial
3 tablespoons maple syrup or honey
1 teaspoon vanilla extract
½ teaspoon almond extract
75g dried cranberries
75g fresh cranberries

For the crumble topping -

20g rolled oats
20g flaked almonds
1 tablespoon ground almonds
1 tablespoon oil
3 tablespoons maple syrup

How to

1. Preheat the oven to 170 degrees C and grease and line a loaf tin.
2. Mix together the flours, sugar, ground almonds, cinnamon and baking powder in a bowl.
3. Mix together the flaxseed and water and leave to 5 minutes.
4. Whisk together with the almond milk, apple puree, maple syrup, cordial, syrup or honey, vanilla and almond extracts. Pour this into the dry ingredients and mix well. (Alternatively simply place all of the above ingredients into a food processor and blend until you have a batter).
5. Fold in the dried and fresh cranberries. Spoon into the loaf tin and smooth out evenly.
6. Make the crumble topping by mixing everything together with your hands. Sprinkle this over the loaf mixture and bake in the oven for a total of 35-40 minutes. (Cover with foil halfway with tin foil to prevent the crumble topping from burning).
7. Leave to cool then pop out of the tin.