Lois Lang’s Luscious Bread

This bread resembles a moist whole wheat bread. It slices nicely, can be toasted and can be used for grilled sandwiches.

2 ½ cups blanched, ground almonds (almond flour)- Vitamin Cottage

¼ - 1/3 cups melted butter

1 cup dry curd cottage cheese (press down as you measure) - King Soopers

1 teaspoon baking soda

¼ teaspoon salt

3 eggs

Preheat oven to 350 degrees.

Place eggs, melted butter, dry curd cottage cheese, baking soda, and salt in food processor using metal blade. Process until the mixture is thick and resembles butter in texture.

Add almond flour and process until mixed thoroughly. If the stiffness of the mixture stops the processor, remove the dough with wet hands and knead by hand until almond flour is thoroughly mixed into other ingredients.

Grease a loaf pan (about 4”x 8”) generously with butter and coat bottom with ground almond flour.

Using wet hands, shape dough into a loaf shape and press into greased pan.

Bake at 350 to 375 degrees for about 1 hour or until lightly browned on top. There will be a crack on the top of the loaf. Check by inserting a metal kitchen knife; it ell come out clean when bread is done. Remove from oven and run a metal spatula around the sides of the pan pressing gently against the loaf to loosen it at the corners and bottom of pan.

Remove bread by inverting the pan onto a cake rack. Allow to cool thoroughly before you cut it. Don’t cut it while it is piping hot. It needs to firm up its texture.