

# Wayner Bread

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## Ingredients:

2/3 cup ground flax  
3/4 cup ground almonds  
1/4 cup melted butter  
8 eggs  
1 tbsp honey (or molasses)  
1 1/2 tsp cider vinegar  
1/2 tsp salt  
1/2 tsp baking soda  
1/2 cup sesame seeds  
1/4 cup ground chia or ground sunflower seeds

## Preparation:

1. Preheat oven to 350F.
2. Mix wet ingredients.
3. Mix dry ingredients.
4. Add wet to dry.
5. Bake in a bread tin lined with parchment paper for 30 - 45 minutes. No need to grease the parchment.