

PECAN & ROSEMARY SODA BREAD

(vegan : egg-free : dairy-free : wholefoods)



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2 cups Self Raising wholemeal flour
1 heaped tablespoon fresh rosemary sprigs
½ teaspoon River Murray (or sea) salt flakes
1 cup pecans
5 tablespoons extra virgin olive oil
Approx 100 ml ice cold water

- Preheat a fan-forced oven to 200 degrees C.
- Place flour and salt in food processor and whiz to combine.
- Strip the leaves from the rosemary, and add the leaves to food processor with the olive oil.
- Whiz for a minute or so.
- With motor turned off, tip in all the water at once, then whiz just until a soft dough is formed. Add a bit more iced water if needed.
- Mound the mixture into one small loaf on the centre of a baking sheet. Press down with your hands till it is about 3 cm high.
- Bake the bread in the hot oven for approximately 30 minutes or until crustily golden.
- Eat warm or wrap in a clean tea towel to keep fresh for the day.