

## **Gluten Free Thursday: Sweet Nut, Fruit And Chocolate Bread**

### **Ingredients:**

Difficulty: Easy

(makes 1 loaf, with 22x9cm loaf pan)

1/2 dl (or 50 gr or 3 tbsp + 1 tsp) rapeseed oil

3 eggs

1 1/2 dl (or 100 gr or 1/2 cup + 2 tbsp) rice flour

1 dl (or 20 gr or 1/3 cup + 4 tsp) potato fiber\*

1 tsp baking powder

1 dl (or 80 gr or 1/3 cup + 4 tsp) brown sugar

100 gr dark chocolate, coarsely chopped

100 gr raisins

50 gr dried cranberries

100 gr dried figs, coarsely chopped

50 gr pistachios, unsalted

100 gr whole hazelnuts, lightly toasted

100 gr whole blanched almonds

a handful of sliced almonds, to put on top

\*You can find this in markets with a large gluten free ingredients section, like K-market in Kamppi.

### **Instructions:**

1. Preheat the oven to 180C. Grease a 22x9cm loaf pan and cover the base and at least 2 sides with a baking paper.

2. In a large mixing bowl, put rapeseed oil and eggs and whisk well.

3. Combine rice flour, potato fiber and baking powder in a small bowl.

4. Add brown sugar and flour mixture to the egg mixture and whisk well.

5. Add all the nuts, fruits and chocolate into the mixture and fold.

6. Transfer the batter to the prepared loaf pan and smoothen the surface with a spatula. Cover the surface with sliced almonds. Bake in the oven, in medium rack, for about 40-45 minutes, or until a toothpick inserted in the middle comes out clean. When it's baked, let the bread cool down in the pan for about 30 minutes and then transfer to a wire rack. Let it cool completely before slicing. Enjoy!