

Gluten-Free Thursday: Yummy Bread/Cake With Dried Cranberry, Cottage Cheese And Pecan

Ingredients:

Difficulty: Easy

(makes 1 loaf, baked in 7x10,h:6 cm loaf pan)

4 dl minus 1 tbsp (or 1 1/2 cup + 2 tsp or 250 gr) gluten-free blend*

1 tbsp baking powder

1 tsp salt

150 gr dried cranberries

60 gr pecans, coarsely chopped

3 eggs

1.5 dl (or 1/2 cup + 5 tsp) olive oil

1 dl (or 1/3 cup + 4 tsp) milk

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

250 gr cottage cheese

3 tsp psyllium husk

1 tsp xanthan gum

oil to grease the pan

*I used Pirkka vaalea gluteeniton jauhoos.

Note: I'm using the conversion chart in this link for the measurements:

<https://www.thespruceeats.com/metric-conversions-for-cooking-2355731>

Instructions:

1. Preheat the oven to 200C. Grease the loaf pan and put a baking paper inside to cover the base and two sides.

2. In a medium bowl, put the first three ingredients and mix with a spoon.

3. Add dried cranberry and pecans and mix them all together.

4. In a larger bowl, put the eggs and whisk a little.

5. Add olive oil, milk and yoghurt and whisk until smooth.

6. Add cottage cheese and whisk again gently.

7. Add the dry ingredients mixture to the egg mixture and fold until everything is wet.

8. Add psyllium husk and xanthan gum and fold well.

9. Transfer the batter to the loaf pan, and smoothen the surface using a spatula. Bake for 25-30 minutes until a toothpick inserted in the middle comes out clean. When it's out of the oven, leave it in the pan for 20-25 minutes and then gently take the cake out. Put on a wire rack to cool completely. Enjoy with a fresh salad as a light lunch or with tea/coffee as an afternoon snack!