

Hazelnut Loaf

By Sally Walker



Ingredients:

500 grams organic hazelnuts
15 organic free range eggs
250 grams organic butter
100 grams spelt flour
110 grams cream
1tblsp. breadcrumbs
2 flat tsp. baking powder
½ tsp. nutmeg

Directions:

Grind the nuts into a fine flour.
Mix with the spelt flour, baking powder and nutmeg.
Add the eggs and the cream.
Mix well and add the butter.
Mix well, use an electric mixer, if necessary, to knead the dough.
Grease a baking tin with butter and sprinkle breadcrumbs in.
Add the dough leaving enough room for rising, approx. 1/3.
Rising time 1 hour.
Bake for 40 minutes at 225 degrees.
Let the bread cool down in the oven.