

Almond Bread

- 3 egg whites
- 1/2 cup (110g) caster (superfine) sugar
- 1 cup (150g) plain (all-purpose) flour
- 1 cup (150g) unblanched almonds
- 1 tsp vanilla extract (we use [homemade](#))



1. Preheat oven to 180C (360F) or 160C (320F) with fan.
2. In a large mixing bowl, beat the egg whites until stiff (but don't overbeat), then gradually add sugar, beating until the mix is thick and glossy.
3. Using a metal spoon, fold in flour, almonds, and vanilla, mixing well but gently.
4. Turn the batter into a small loaf pan which has been lined with parchment paper, smooth out the top and bake for 30 minutes until golden brown. Cool in the pan, then turn the loaf out (I usually leave the paper on), and wrap in foil. Refrigerate overnight.
5. The following day, preheat the oven to 150C (300F) or 140C (285F) with fan. Remove the loaf from the fridge and cut it into thin, even slices using a strong but thin-bladed knife (sharpen it before you start) and lay them out on a parchment lined baking tray. You'll get *lots* of cookies, so make sure you have a couple of trays ready. Be warned that this can be hard work on your hands. Some people use a mandolin to slice their almond bread, but I've never had any luck with this – the finished loaf is way too hard for my little hand-held cutter.
6. Bake the slices until golden and crisp. Start checking after 10 minutes - my last batch took about 18 minutes, but it varies depending on your oven and the thickness of your slices. Cool and store in an airtight container.

Tip: the aim is to get the slices thin enough so that they curl a little as they bake, but not so thin as to burn.

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