

Dark Chocolate and Candied Orange Bread

Ingredients:

- 1 tablespoon ground flaxseed
- 2 1/2 tablespoons water
- 1 1/4 cups unsweetened almond milk
- 1 tablespoon lemon juice
- 3 cups all-purpose flour
- 1/2 cup + 2 tablespoons granulated sugar
- 2 teaspoons sea salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 6 tablespoons vegan butter cut into 1/2-inch cubes
- 7 ounces dark chocolate roughly chopped into small pieces
- 8 ounces candied orange peel diced



Directions:

Preheat oven to 350 degrees F.

Line a baking sheet with parchment paper.

For the flax egg:

In a small mixing bowl, whisk together the flaxseed and water. Refrigerate 30 minutes, until slightly thickened.

For the buttermilk:

In a measuring cup, add the unsweetened almond milk and lemon juice. Stir to combine and set aside.

For the bread dough:

Into a large mixing bowl, add the all-purpose flour, granulated sugar, sea salt, baking powder, and baking soda. Whisk to combine.

Add butter then use your hands to rub it into the dry ingredients until the mixture is crumbly.

Stir in dark chocolate and candied orange peel.

Add prepared flax mixture and buttermilk. Stir just until incorporated.

Transfer dough to the prepared baking sheet and arrange in a round shape approximately 7-8 inches in diameter.

Bake 1 hour 10 minutes, until a toothpick inserted in the center comes out clean.

Remove from the baking sheet and place on a cooling rack.

Allow the bread to cool completely before slicing.

Serve at room temperature.