



LEMON AND CRANBERRY UNLEAVENED BREAD

Lemon and Cranberry: (small)

1 Lemon

115g Vegan Butter

125g Jaggery Powder and Coconut Sugar (mix) (any sugar can be used)

Dried cranberries

1 egg

1tsp of Cinnamon

Pinch of Pink Salt

120g whole meal flour

Coconut Sugar Drizzle

50ml Coconut milk (add more if necessary)

Powdered Sugar (add a tbsp at a time, must be runny but thick)

Preheat Oven to 150°C/300°F and lightly rub oil on a small pan/small loaf pan.

1. In a large bowl with an electric whisk, beat sugars and butter until creamed.
2. In the same bowl, add in egg and beat with electric whisk.
3. Add in pink salt, cinnamon and whole meal flour. Fold all ingredients together with a spatula.
4. Add in the dried cranberries, cut, and squeeze the lemon juice into the batter. Continue to fold.
5. Add the Unleavened bread batter into the pan/tin and bake for 30 minutes or use a skewer to test if it is ready. It should come out clean.