

Cranberry-Almond Stickybread

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About an hour and ten minutes from start to finish

Makes 15 servings

- Grease a large baking dish (I use a 9" x 13" Pyrex, though size is flexible. I also use Spectrum Organic non-hydrogenated Shortening to grease my pans.)
- Turn on your oven to 350°F for only 2 minutes. Turn off. This provides a warm location for dough to rise.

1¾ cup warm water

1 Tbsp yeast

2 Tbsp honey

- Gently combine water, yeast, and honey, and let sit (proof) for ten minutes

1½ cups garbanzo flour

1½ cups oat flour

1½ cups mung bean starch

¼ tsp cream of tartar

1 tsp sea salt

2 tsp xanthan gum

- Whisk together these dry ingredients in a large bowl. Set aside.

4 egg whites

- When the yeast mixture is done proofing, whisk in 4 egg whites, stirring briskly to combine.
- Add the yeast and egg mixture to the flour mixture, whisking quickly and thoroughly to combine. Set aside to rest about five minutes.

½ - ¾ cup honey OR agave syrup OR a combination of the two

2 tsp cinnamon

- Warm the honey to liquefy using a microwave for 10-15 seconds, or setting the container in a pan of very warm water.
- Stir briskly to combine the cinnamon with honey.

½ cup almond meal

½ cup blanched, slivered almonds (or other chopped nut)

½ cup sweetened, dried cranberries (or other dried fruit)

- Stir the dough, then with two spoons, drop spoonfuls of dough into the baking dish, using half to two-thirds of the dough.
- Drizzle about half of the honey-cinnamon mixture over the lumps of dough, then top with about 1/3 cup of the almond meal and all of the slivered almonds and dried cranberries.
- Drop the remaining dough in small lumps over the first layer. Drizzle with remaining honey mixture and sprinkle with remaining almond meal.
- Place into slightly warm oven or other warm place and let rise for 20 minutes.
- Remove baking dish, cover with a clean kitchen towel, and preheat oven to 375°F for about ten minutes, for a total rising time of 30 minutes. Dough will have doubled in size (or just a little less-than-doubled).
- Bake uncovered for 25-30 minutes, until top no longer feels spongy when touched lightly, and top is a nice, golden brown, and honey is sizzling along the sides of the dish.
- Cut into 15 servings. Serve warm, with a side of dairy-free ice cream, or topped with whipped cream if you can have dairy. (Tastes good cold, too, on the off-chance that there are leftovers.)