

AVOCADO BREAD



AN ORIGINAL RECIPE

Executive Chef
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INGREDIENTS

2 cups all-purpose flour (+ a little extra for dusting)
1 ½ teaspoon baking powder
½ teaspoon cinnamon
¼ teaspoon salt
1 cup avocado pulp
1 cup granulated sugar
¼ cup avocado oil
¼ cup raisins
3 eggs
1 teaspoon vanilla extract
1 teaspoon orange zest

INSTRUCTIONS

In a medium bowl, mix all the dry ingredients together (flour, baking powder, cinnamon, and salt) and set aside.

In a small bowl, dust the raisins with flour.

In a separate bowl, use a hand mixer or tabletop stand mixer to cream the avocado pulp and granulated sugar (in the same way you would cream butter and sugar). Add the eggs and vanilla until combined into the batter.

With a rubber spatula (or large spoon), fold the dry ingredients into the wet until combined. The batter will be very firm in comparison to most other quick breads.

Pour the batter into a greased bread pan and bake until a toothpick inserted comes out clean (approximately 60 minutes at 350 degrees for conventional and 55 minutes at 325 degrees for convection). Remove from the oven and allow to cool completely before slicing.