

Flaxseed and Agave Cinnamon Swirl Bread Recipe



Directions

- 1** Mix all ingredients (minus 1/2 cup of agave and cinnamon) together, knead for 10 minutes
- 2** Allow ball of dough to rise in covered bowl for 2 hours or until doubled in size
- 3** Preheat oven to 350
- 4** Divide dough into 3 pieces
- 5** Roll dough out to 2.5-3 foot strips
- 6** Combine 1/2 cup of agave and 2-3 tablespoons of cinnamon together to create swirl
- 7** Spread thin layer of agave/cinnamon spread on rolled out dough.
- 8** Roll dough into cylindrical loaf of bread, place in loaf pan and allow to rise for 1 hour
- 9** Repeat for remaining dough
- 10** Bake at 350 for 30 minutes

Ingredients.

Active Dry Yeast- 4 teaspoons
Non Dairy Milk- 1 cup
Water- 1/3 cup
Agave Nectar- 1 cup divided
Flax Meal Egg- 2
Coconut Oil- 6 tablespoons
Salt- 1.5 teaspoons
Flour- 5-6 cups
Ground Cinnamon- 2 Tablespoons

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