

# Almond bread

## Brown sugar type KCC

### PREPARATION

- Mix the flour, brown sugar and sodium bicarbonate in your dough beater.
- Add the melted butter and knead for 3 minutes on low speed.
- Add the beaten egg and knead 2 minutes on low speed (the dough should be well blended).
- Add the whole almonds and knead on low speed for 30 seconds.
- Form a sausage of dough. Place it in a suitable food film foil and give it a rectangular shape (or any other form for your cookie).
- Put the dough in the freezer for a period of 4 hours.
- Cut the frozen dough into thin slices using a slicer. Place them on a baking plate covered with baking paper.
- Bake them in a hot oven at 180°C for 10 minutes.
- Let them cool completely before you remove them from the baking plate.

### INGREDIENTS

- 200gr flour
- 140gr brown sugar type KCC
- 2,5gr sodium bicarbonate
- 85gr butter
- 1 egg
- 80gr whole almonds (not planed)

