



2-Ingredient Flax Sandwich Bread/Rolls

Ingredients:

- 2 ½ cups flaxseed meal (pre or fresh ground- very fine). G
- 2 teaspoons of baking powder
- Optional: ¼ teaspoon salt
- 1 1/3 cups water

Instructions:

1. Preheat oven to 400F
2. Line large baking sheet with parchment paper
3. In a large bowl, whisk together the flaxseed meal, baking powder and (optional) salt. Add the water, stirring until completely combined (dough will be thick and a little wet)
4. Divide the dough into 3 equal portions and shape into loafs or 8-9 rolls of a smaller size.
5. Using sharp knife, make diagonal slashes into top of each loaf
6. Optional- top with seeds of choice (sesame, chia, etc...)
7. Bake in preheated over for 45-50 minutes until risen and browned.
8. Transfer to a cooling rack to cool before slicing.

Store in airtight container for 3 days, refrigerator for 2 weeks or freezer for up to 6 months.

Flaxseed meal: golden organic is best, example below but other brands available.

