

HAZELNUT BREAD

YIELD: ONE LOAF

INGREDIENTS

2 cups all-purpose flour
1 cup hazelnuts, toasted and roughly chopped
1/3 cup sugar
2 tsp baking powder
1/4 tsp salt
2 large eggs
1/2 cup milk
1/4 cup unsalted butter, melted and cooled
1 tsp pure vanilla extract

METHOD

1. Preheat oven to 350°F (175°C).
2. Spread hazelnuts on a baking sheet and roast for 10 minutes. Once cooled, rub them in a kitchen towel to remove the skins. Roughly chop and set aside.
3. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Stir in the chopped hazelnuts.
4. In a separate bowl, whisk eggs, milk, melted butter, and vanilla extract until well combined.
5. Gradually add the wet mixture to the dry ingredients. Stir gently until just combined—be careful not to overmix.
6. Grease a 9 x 5-inch loaf pan or line it with parchment paper. Pour the batter into the pan and smooth the top.
7. Bake at 350°F for 40–50 minutes, or until a toothpick inserted in the center comes out clean.
8. Remove from the oven and let the bread cool in the pan for 10 minutes. Transfer to a wire rack to cool completely.