

Flour-less Bread

10 minutes preparation

1-1.5 hours to cook



INGREDIENTS

500ml Natural Greek Yoghurt

2x 500ml pots of Porridge

Oats

2 Medium Eggs

50 ml Semi Skimmed Milk

2 tsp Bicarbonate of Soda



METHOD

1. Preheat the oven to 180c/ gas mark 4.
2. Pour Greek yoghurt into mixing bowl, scraping out with spatula.
3. Fill the empty yoghurt pot with porridge oats twice and add to mixing bowl.
4. Add the two eggs, milk and baking soda and mix well.
5. Prepare your loaf tin by greasing or lining with baking parchment then add the mixture.
6. Place in centre of oven. Cook for approximately 1 hour and 15 mins.



Your cooking time may vary due to the oats. The bread can take between one and one and a half hours.