

SUGAR FREE LOAF

Ingredients:

1 ¾ cups Apple Juice

3/4 cup Ceres Organics Sultanas

1 cup Uncle Joe's Walnuts, chopped

½ cup Rolled Oats

½ tsp Baking Soda

½ cup Ceres Organics dried apricots, chopped

2 Apples, finely diced

1 ½ cups Ceres Organics wholemeal flour

2tsp Baking powder

1/2 tsp Equagold superior cinnamon

1/2 tsp The Spice Trader mixed spice

Method:

Heat oven to 180C.

Bring apple juice and sultanas to the boil in a medium-large sized pot.

Remove from the heat and stir in walnuts, oats and baking soda, then set aside to cool slightly.

Place apricots and apples into a bowl and mix through the wholemeal flour, baking powder, cinnamon and mixed spice.

Pour in the apple juice mixture and stir to just combine.

Spread into a greased and lined loaf tin and bake for 45-55 minutes until a skewer inserted into the centre comes out clean.

Rest for 5 minutes then turn on to a cake rack.



Walnuts can help you get a better night's sleep, improve cardiovascular function, mental functioning and help lower risk of weight gain? This is because walnuts are full of healthy fats, fiber, protein, anti-inflammatory omega-3 fatty acids, and antioxidants, a powerhouse of nutrition.

But! Just remember they need to be FRESH, lucky we stock Uncle Joe's fresh walnuts grown in Blenheim. These walnuts have a beautiful light brown colour, a sweet taste and contain all the amazing health benefits.

Try eating a handful a day!