



Kurrajong Australian Native Foods

www.bushtuckershop.com

Phone: 02 4577 8711

Email: wow@bushtuckershop.com

Wattleseed Bread Recipe

This bread is delicious served hot with some of our native fruit conserves & especially Macadamia Nut Butter.

Ingredients:

- 250ml tepid water
- 1 tbs Wattleseed or Wattleseed grounds from coffee
- 1 tbs malt powder
- 2 tbs margarine
- 1 tbs sugar
- 1/2 tsp salt
- 3 cups plain flour
- 1 tsp bread improver
- 1 sachet dried yeast

Method:

Add ingredients in above order to your bread machine bowl, use setting 1 on all machines.

Alternatively find a bread recipe and follow the method for hand making bread using the above recipe or their recipe with the wattleseed grounds added for flavour.

Tip: soak the wattleseed in hot water to activate and enhance the flavour.

To order Wattleseed or find out more Scrumptious Native Recipes visit us online at www.bushtuckershop.com