



Dandelion Bread

20 servings

45 minutes

Ingredients

2 cups Dandelion
4 cups Whole Wheat Flour
1 tbsp Baking Powder
1 tsp Baking Soda
1/2 tsp Sea Salt (Finely ground salt)
1/2 cup Coconut Oil (Vegetable Oil can be used)
1/2 cup Unsweetened Applesauce
1 cup Canned Coconut Milk
1/2 cup Lemon Juice (Fresh squeezed)
1 1/2 cups Coconut Sugar (Any sugar will do)
1 cup Coconut Sugar (For optional lemon glaze)
1/4 cup Lemon Juice (For optional lemon glaze)
1 tsp Vanilla Extract (For optional lemon glaze)

Directions

- 1 Preheat the oven to 350 degrees F (175 degrees C)
- 2 Prepare 2 bread/loaf pan by lining it with parchment paper
- 3 Wash the dandelion flowers (the yellow part) and remove any leaves/green
- 4 Whisk dry ingredients in a large bowl (flour, baking powder, baking soda, and salt)
- 5 Add wet ingredients to the bowl (vegetable oil, coconut milk, lemon juice, dandelion petals, and sugar)
- 6 Mix the batter. Mix till well combined and careful not to overmix
- 7 Transfer batter into the bread/loaf pans
- 8 Bake for 40-45 minutes
- 9 Remove from oven and let cool
- 10 Option: Once completely cooled, pour lemon glazed icing on the top of the the bread/loaf