



Confetti Bread

Ingredients

2 cups Organic flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup mixed almonds, walnuts, sunflower seeds, sesame seeds, pumpkin seeds
7grams yeast
3/4 cup warm water

Directions

Place in your large bowl of your magimix your dough blade along with all the dry ingredients.

Turn on your magimix to sift flour and lightly chop seeds and nuts (approx 5 seconds) Whilst machine is running add the oil and slowly pour in the warm water through the feed tube until a ball of dough forms.

Remove dough and place in an oiled glass bowl and cover with plastic wrap for 15 minutes.

Remove and mould to an 20cm round diameter, thick pizza base.

Place onto a silicone mat lined tray and bake at 200oc or 190oc fan forced, for approx 15 minutes.

Serve with basil pesto spread or "stonewall" pumpkin butter.