

VEGAN BLOOD ORANGE QUICKBREAD

Ingredients:

1 cup all-purpose flour
1/2 t baking powder
1/2 t baking soda
pinch of salt
1 T cornstarch
1/2 cup blood orange juice
1/4 cup almond milk
1/2 cup turbinado cane sugar or granulated
1/4 cup coconut oil, melted
zest from 4 small blood oranges
1/3 of a cup of slivered almonds
sprinkles!

Directions:

Preheat your oven to 350F. Spray a loaf pan with cooking spray and line with parchment paper.

In a medium bowl stir together the flour, baking powder, baking soda, salt and cornstarch. In a 2-cup measuring cup, stir together the juice, almond milk, sugar, coconut oil and zest. Add wet ingredients to dry ingredients. Stir until well mixed. Transfer to the prepared pan. Sprinkle with slivered almonds and sprinkles. Bake for 35-45 minutes or until a skewer inserted in the center comes out clean.

Transfer to a wire rack. Lift out of the pan using parchment paper. Cool completely. Serve with some mad bedazzling.