

CHOCOLATE CHIP BREAD

Recipe by Nathalie from the Digital Development department at UA



Ingredients :

- 100g. regular flour
- 50g. almond flour
- 75g. sugar
- 1 tsp. baking powder
- 1 tsp. cinnamon (optional)
- 50g. melted butter
- 3 egg whites
- 60g. chocolate chips

Preparation:

Pre-heat the oven to 180°C (th.6).

Mix all the dry ingredients in a bowl and then add the egg whites and melted butter while stirring.

Add the chocolate chips and pour the dough into a greased bread pan.

Bake 40 minutes.

Cool in pan 5 minutes before removing to a wire rack to cool.

#cococonnectée

+ more recipes:

- the Sumpps culinary blog (in French): blog.univ-angers.fr/sumpps
- the youtube channel « Asso DPSP » (1 new video in French each day)