



# Chocolate Raspberry Almond Bread

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 cup all-purpose flour

1/4 cup whole wheat flour

1/2 cup almond meal

1/4 cup unsweetened cocoa powder

1/4 cup sugar

2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup bitter/semisweet chocolate chips

1/2 cup slivered almonds

2 pints fresh raspberries

1 cup skim milk

2 tablespoons oil

2 tablespoons plain yogurt (I used Greek yogurt)

2 eggs

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## Instructions

I made this bread on a whim for a weekly potluck gathering my friends and I have arranged. Since I made a savory dish last time, I wanted to make something sweet this time around. I've adapted this recipe from another recipe I had for a sweet cornbread, and eliminated the cornmeal and used almond meal instead. The result is a dense, not too sweet, chocolatey bread with tart raspberries to balance it out. It was a hit at the potluck. And not too bad for you considering it was a sweet ending.

- 1.) Preheat oven to 375 degrees Fahrenheit.
- 2.) Whisk the flours, almond meal, cocoa powder, sugar, baking powder, and salt together. Stir in chocolate chips and almonds.
- 3.) Whisk the milk, oil, yogurt, and eggs in a separate bowl.
- 4.) Coat the raspberries with a little flour to prevent them from sinking to the bottom of the batter.
- 5.) Combine the wet ingredients into the dry ingredients. Stir until just combined. Fold in the raspberries
- 6.) Pour batter into a nonstick loaf pan. Bake for about 35-40 minutes. Take out when bread springs back slightly when poked with finger.
- 7.) Allow bread to cool before slicing, as it falls apart easily when warm. Enjoy warm or at room temperature.