**Christmas Almond Bread( I always double this mixture)**

Ingredients:

3 egg whites

½ cup castor sugar

1 cup plain flour

250grams almonds

Method:

Beat egg whites until soft peaks form, gradually add the castor sugar, beating well after each addition until sugar is dissolved.

Fold in the sifted flour, whole almonds. Spread into greased 25 x 8cm bar tin. Bake in moderate oven 30-35 mins or until just firm to touch. Cool in tin.

When cold, wrap in baking paper followed by foil, put aside for 2-3 days. Unwrap and slice thinly with a sharp knife. Place slices on an oven tray and bake in a slow oven for 45 mins or until dry and crisp.

A great Christmas treats. Enjoy