Sweet and Simple Vegan Dandelion Bread

Ingredients

- 1 cup of dandelion petals, lightly packed (yellow parts only, all green bits removed)
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1/3 cup granulated sugar
- 1 tbsp. baking powder
- ½ tsp. salt
- ½ cup unsweetened applesauce
- 1 cup plant-based milk
- ¼ cup neutral-flavored oil
- 1 tsp. vanilla extract.

Steps

1. First wash and gently pat dry your dandelion flowers. Then pull the yellow petals from the green bracts. Once you have a lightly packed cup full of petals, you have enough. Preheat the oven to 375°F (190°C). Grease a standard sized loaf pan and set aside.

2. Combine the flours, sugar, baking powder, and salt in a large mixing bowl. Whisk to combine. Add the dandelion petals, breaking them up so as many of them as possible are coated in flour. Add the remaining ingredients to the mixing bowl, and mix until all the dry flour is incorporated.

3. Pour the batter into the prepared loaf pan. Bake until the top is golden-brown, and a toothpick inserted into the dough comes out clean (about 45 minutes). Allow to cool for 10 minutes before running a butterknife around the edges of the pan to loosen it. Remove from the pan and allow to cool fully on a cooling rack before enjoying.