



Chakalaka Bread

Servings: 10 slices

Prep Time: 10min

Cook Time: 35min

Ingredients

- 4 large eggs
- 500 g self raising flour
- 410 g can Mild & Spicy CHAKALAKA

Directions

1. Preheat oven to 180 ° C with oven shelf in centre position. Grease a medium size loaf pan.
2. Using a hand whisk, beat eggs together in a mixing bowl until fluffy.
3. Stir in the chakalaka and lastly the flour, stirring with a wooden spoon until ingredients are just combined
4. Pour into the prepared loaf pan and bake for 35 minutes in preheated oven.