

Turkey Style Sandwich Slices (Lectin Free)

Joy Barnes

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**¾ cup** raw almonds (blanched and skinned)<sup>1</sup>

**2 cups** water

**¼ cup** nutritional yeast flakes

**1 tsp** salt

**½ tsp** paprika

**½ tsp** turmeric

**½ tsp** parsley

**½ tsp** garlic powder

**1 tsp** onion powder

**2½ cups** millet flour

**2 cups** almond flour

Preheat oven to 300 degrees. Blend all ingredients except the flours until smooth. Mix the flours together in a large bowl. Pour the liquid mixture into the flour mixture. Mix until it holds together. Shape into a log. Wrap tightly in parchment paper and then wrap tightly in foil. Bake for 1½ hours. When finished baking unwrap and cool on a cooling rack until room temperature. You can slice it at this point.

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1 Put almonds in boiling water for 60 seconds. Drain. Rinse in cold water. Remove skins by rubbing.