BBQ Bread
Featuring Beanfields Snacks

Winona Pure Oil
1 Package Barbecue Beanfields Snacks (I also recommend Nacho!)
1 Cup Our House All Purpose Baking Mix
1 Tablespoon gluten free baking powder
1 Teaspoon powdered egg replacer (such as Ener-G Foods)
2 Tablespoons raw honey
¼ Cup butter or butter alternative (softened)
1 Cup milk of your choice

Prep Time: 10 Minutes
Bake Time: 23 Minutes

1. Prepare an 8x8 baking dish by lightly spraying with Winona Pure Oil and set aside
2. Preheat the oven to 400°
3. Using a food processor, grind the entire bag of Barbecue Beanfields Snacks chips until no large lumps appear
4. In a medium bowl, combine the ground chips, baking mix, and powdered egg replacer
5. Make a well in the middle of the dry ingredients
6. Add the honey, butter and milk
7. Combine well, making sure to scrape the sides of the bowl to mix evenly
8. Pour the mixture into the prepared pan
9. Bake for approximately 23 minutes or until a toothpick comes out clean
10. Allow the pan to cool for 10 minutes before slicing

Serving sizes will vary