

California BLT's+

- Wheat Spelt Pocket Bread
- Ranch Dressing (Class #9)
- Sliced Tomatoes, sprinkled with basil and **Vegan Parmesan** (class #2)
- Sliced Avocados
- Lettuce
- Tofu Bacon

Cut **Wheat Spelt Pocket Bread** in halves. Spread with **Ranch Dressing** (class #9) and fill with remaining ingredients.

Tofu Bacon

- ¼ c. natural soy sauce (class #1 and #8)
- 1 T. nutritional yeast
- 1 t. maple syrup
- ½ t. salt
- ¼ t. each of garlic powder, onion powder, paprika and cumin

Combine all ingredients and marinate thin-sliced extra firm tofu overnight. Sprinkle with **Sensational Seasoning** (class #2) and fry in small amount of olive oil until browned on each side.

Wheat Spelt Pocket Bread

- 1 ½ c. warm water
- 2 ¼ t. rapid rise yeast
- 2 T. honey
- 1 T. applesauce
- 2 T. gluten flour
- 2 c. whole grain spelt flour
- 1 ½ c. whole wheat flour
- 1 t. salt

Preheat oven to 500°. Combine warm water, yeast and honey and let sit for a few minutes. Add remaining ingredients. Knead for 3-4 minutes. Let rest 10 minutes and divide into 8 balls. Roll each ball into a circle 1/8-inch-thick and let rest 10 minutes. Place on bottom rack of oven on back of cookie tray or a tile brick. Bake for 3 minutes and remove to a wire rack. Cover with a cloth to prevent from drying out.