



## Easy Keto Bread

**Active Time:** 10 minutes | **Total Time:** 40 minutes | **Serves:** 12

### Nutrition Information Per Serving

138.7 calories, 5.01 g carbohydrate, 3.05 g fiber, 1.96 g NET carbs, 6.55 g protein, 11.05 g fat

#### Ingredients

- 2 Tbsp(s) Bob's Red Mill Organic Coconut Flour
- 2 cup(s) Bob's Red Mill Almond Meal/Flour
- 1/4 tsp(s) Real Salt
- 5 large(s) pastured eggs
- 1 Tbsp organic apple cider vinegar
- 1/2 tsp(s) baking soda
- 1/4 cup(s) golden flaxseed, ground

#### Preparation

1. Preheat oven to 350 degrees F.
2. In a food processor, place the almond flour, coconut flour, flax, salt and baking soda. Pulse a few times until ingredients are combined.
3. Add the eggs and vinegar, and pulse a few more times until well combined and you have a thick batter.
4. Pour the batter into a 7.5 x 3.5 loaf pan greased lightly with coconut oil. Note: Using a pan that is larger may result in bread that does not rise properly.
5. Bake for about 30 minutes until top is browned.
6. Cool completely before slicing and serving.

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