



Cranberry Bread

Active Time: 20 minutes | **Total Time:** 1.5 hours | **Serves:** 12

Nutrition Information Per Serving

190 calories, 15.66 g carbohydrate, 3.42 g fiber, 4.24 g NET carbs, 6.15 g protein, 16.19 g fat

Ingredients

- 1/4 tsp(s) SweetLeaf Stevia Extract
- 8 Tbsp(s) Wholesome Sweeteners Organic Zero
- 3/4 tsp(s) sea salt (fine)
- 2 cup(s) blanched almond flour
- 1 tsp baking soda
- 1/2 tsp(s) cream of tartar
- 4 Tbsp(s) grass-fed unsalted butter, melted
- 1/2 cup(s) coconut milk
- 4 large(s) pastured eggs, room temperature
- 12 ounce(s) fresh organic cranberries

Preparation

1. Preheat oven to 350 degrees F. Grease a 9 x 5 loaf pan.
2. Using a high powdered blender or Magic Bullet, powder the erythritol.
3. In a large bowl, whisk together the dry ingredients.
4. In a medium bowl, whisk together the wet ingredients.
5. Mix the dry ingredients into the wet. Fold in the cranberries.
6. Pour batter into pan and bake 1 hour 15 minutes, until top is golden brown and toothpick comes out clean.
7. Transfer to a wire rack and let cool before removing from pan.

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