

Keto Almond Flour Bread

Enjoy a delicious and low-carb almond flour bread that fits perfectly into a keto lifestyle.


45 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 1 cup almond flour
- 2 tablespoons coconut flour
- 1/4 cup melted butter
- 4 eggs
- 1 teaspoon baking powder
- Pinch of salt

Steps

- 1 Preheat the oven to 350°F (175°C) and grease a loaf pan.
- 2 In a bowl, mix almond flour, coconut flour, baking powder, and salt.
- 3 In another bowl, whisk together eggs and melted butter.
- 4 Combine wet and dry ingredients until a batter forms.
- 5 Pour the batter into the loaf pan and smooth the top.
- 6 Bake for 30-35 minutes or until a toothpick comes out clean.
- 7 Allow the bread to cool before slicing and serving.