

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Paleo/KETO/Low Carb/Grain-Free Bread

INGREDIENTS:

6 large eggs

1-1/3 cups ground almonds

3 tsp baking powder

4 TBSP unsalted butter

1/4 tsp salt,

Dash of pepper

1/2 tsp each of garlic powder, onion powder and dried parsley



DIRECTIONS:

Mix all ingredients together and bake in a standard size loaf pan (I line mine with parchment paper for easy clean up!).

Bake at 350 degrees for about 30 minutes, or until a knife in the center comes out clean.

This bread is perfect to toast up in the morning or for making your favorite sandwich for lunch!

The loaf freezes great too!

Compliments of Eat Your Heart Out Edibles

eatyourheartoutedibles.com