

Best Keto Bread

Yield: 20 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/keto-turkish-bread-recipe>

Ingredients:

- 1 1/2 cups almond flour
- 6 large eggs Separated
- 4 tablespoons butter melted
- 3 teaspoons baking powder
- 1/4 teaspoon cream of tartar It's ok if you don't have this
- 1 pinch pink salt
- 6 drops liquid stevia optional

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 70 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 2 grams
8. Sodium: 130 milligrams

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