

Keto Sweet Bread | Easter Bread

Yield: 20 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/best-easter-bread-recipe-without-yeast>

Ingredients:

- 2 1/2 cups almond flour <https://amzn.to/2SuIiE1>
- 2 cups whey isolate, <https://amzn.to/2EDW9US>
- 1/2 teaspoon salt
- 2 teaspoons xanthan gum
- 3 teaspoons baking powder
- 1/2 cup butter melted
- 1/2 cup sugar substitute
- 1/4 cup almond milk or heavy cream
- 1 cup water

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 10 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 190 milligrams
9. Sugar: 2 grams

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