No-Carb Bread Loaf

This bread can be sliced and enjoyed much like many other breads. Because it lacks gluten and doesn't contain yeast, it has a different texture and taste than wheat bread. This recipe can be doubled for a larger loaf, or divided into 2 smaller loaf pans for a nice tea bread.

Ingredients:

6 large eggs

1 tablespoon artificial sweetener

½ cup ghee, coconut oil or butter, melted

¼ teaspoon table salt

¾ cup coconut flour, sifted

1 teaspoon baking powder

Preparation:

Preheat oven to 350° F. Grease a 9” x 5” x 3” (or smaller) loaf pan.

In a medium-sized bowl mix eggs, ghee/oil/butter and sweetener until well-blended. In another bowl, thoroughly whisk together the sifted coconut flour, salt and baking powder, then whisk them slowly into the batter until no lumps remain. Spoon the batter into the greased loaf pan and bake for about 40 minutes. Remove from pan and cool on rack.