



Carrot almond bread

Quick to make, great to eat as an occasional low carb treat. Makes 12 slices. Per slice: Cal: 159; Fat: 15.2g; Pro: 4.2g; Carbs: 0.9g

Serves: 10, Prep time: 00:08, Cook time: 00:35

Instructions

Preheat oven to 170 degrees and line a loaf tin with baking paper.

Use a food processor to blend the eggs, olive oil and carrot together until well blended.

Mix through the dry ingredients.

Transfer to the loaf tin and bake for 30-35 minutes until knife or skewer comes out clean.

Leave to cool and slice into 12 slices.

Ingredients

- 5 Eggs
- 0.25 cups Extra virgin olive oil
- 2 medium Carrot
- 1.5 cups Almond meal
- 0.5 cups Ground flaxmeal
- 2 teaspoon Baking powder
- 0.5 teaspoon Salt, Himalayan