

This sweet keto lemon bread recipe makes a perfect healthy breakfast or sugar free dessert.

### **INGREDIENTS:**

- 2 cups almond flour
- 1/3 cup granulated sweetener (for sugar free, try Lakanto)
- 1 tbsp baking powder
- 1/2 tsp salt
- 2/3 cup plain yogurt or coconut cream
- 1/4 cup lemon juice
- 3 eggs or flax eggs
- 1 tbsp lemon zest



### **INSTRUCTIONS:**

Grease a 9×5 loaf pan or line it with parchment paper. Preheat oven to 325 F. Stir all ingredients until smooth. Pour into the pan. Bake for 50 minutes. Letting the keto lemon bread cool completely before going around the sides with a knife and popping out the loaf will ensure it doesn't break, because the recipe is super moist and soft! The lemon bread can be loosely covered and left out overnight. Or refrigerate leftovers up to 5 days, or slice and freeze for up to 2 months. Do be sure to include the lemon zest, as it adds so much of the lemon flavor.

Nutrition Facts **Servings:** 12 Amount per serving Calories 108% Daily Value\* **Total Fat** 9g 11% Saturated Fat 0.7g 4% **Sodium** 108mg 5% **Total Carbohydrate** 5.2g 2% Dietary Fiber 2.8g 9% Total Sugars 1.6g **Protein** 5.5g Vitamin D 0mcg 0% Calcium 66mg 5% Iron 1mg 8% Potassium 54mg 1%

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.