**Keto Bread: A Low-Carb Bread Recipe**

### Ingredients:

* 1½ cups almond flour
* 6 egg whites
* ¼ teaspoon cream of tartar
* 3–4 tablespoons butter, melted
* ¾ teaspoon baking soda
* 3 teaspoons apple cider vinegar
* 2 tablespoons coconut flour

### Directions:

1. Preheat the oven to 375 F.
2. Add the cream of tartar to the egg white mixture and, using a hand mixer, whip the eggs until soft peaks are formed.
3. Add the almond flour, butter, baking soda, apple cider vinegar and coconut flour to a food processor, blending until well-incorporated.
4. Place the mix into a bowl and gently fold in the egg white mixture.
5. Grease an 8x4 loaf pan and pour in the bread mixture.
6. Bake for 30 minutes.
7. \*Note: can use 3 teaspoons baking powder instead of ¾ teaspoon baking soda and 3 teaspoons apple cider vinegar\*