

Keto Banana Nut Bread

Servings: 12 slices | Prep: 15 min | Cook: 40 min

Ingredients:

- ☐ • 2 cups almond flour
- ☐ • 2 tsp baking powder
- ☐ • 3 large eggs
- ☐ • ½ cup butter, melted
- ☐ • ½ cup erythritol or monk fruit
- ☐ • 1 tsp banana extract
- ☐ • ½ cup chopped walnuts

Instructions:

1. Preheat oven to 350°F (175°C).
2. Mix almond flour, baking powder, and sweetener.
3. Whisk eggs, butter, and banana extract separately.
4. Combine wet + dry ingredients, fold in walnuts.
5. Pour into greased loaf pan.
6. Bake 35–40 min until golden and set