

Recipe: Choco-Coconut Almond Bread

Ingredients

- 3 cups almond flour
- 1 cup coconut flour
- ¼ cup truvia (optional for sweetness)
- ¼ tsp salt
- ½ tsp baking soda
- 1 tsp baking powder
- 5 eggs
- ¾ cup water
- 1 TB vanilla extract
- ½ cup dark chocolate chips
- (Optional: 2 scoops vanilla whey protein powder)

Directions Preheat oven to 325F and spray 9-inch loaf pan with zero-cal coconut oil spray or line with coconut oil. Combine all dry ingredients in a large bowl, set aside. Combine wet ingredients in separate bowl, then add to dry mixture. Stir just until well incorporated. Fold in chocolate chips. Pour into pan, bake for 55 minutes and let set for 5 minutes before removing from pan. Slice and enjoy!