

## Recipe: Chocolate Chip Cookie Dough Bread

By Jillian Teta

I created this tasty bread as a variation on Jill's out-of-this-world Maple Almond Bread. Tinkering with recipes is so fun, isn't it? Baking this bread for slightly less time leaves it with an ooey-gooey consistency reminiscent of one of my old flames, raw cookie dough ☺

### Ingredients

- 3 cups almond flour
- 1 cup coconut flour
- ¼ cup truvia
- ¼ tsp salt
- ½ tsp baking soda
- ½ tsp baking powder
- 5 eggs
- ¾ cup water
- 1 TB vanilla extract
- ½ tsp butter extract
- ¼ cup dark chocolate chips

### Directions

Preheat oven to 300F and spray 9-inch loaf pan with zero-cal coconut oil spray or other non-stick spray. 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 50 minutes and let set for 5 minutes before removing from pan. Slice and enjoy!