



ME Recipe: Orange Coconut Cake Bread

Ingredients:

- 2 cups almond flour
- ¼ c. Truvia (xylitol can be substituted)
- 2 scoops vanilla protein powder*
- ¾ c. shredded unsweetened coconut
- 2 tsp. baking powder
- 2 tsp. baking soda
- 1 tsp. vanilla
- 2 eggs
- ¼ c. coconut oil (solid measurement)
- Juice of 1 orange
- 1 tbsp. orange zest
- 1 c. almond milk

Directions:

Preheat oven to 350 degrees and spray a bread loaf pan with cooking spray. In a bowl, mix flour, Truvia, protein powder, coconut, baking soda, baking powder,

In a small bowl, mix the vanilla, eggs, juice, zest and almond milk. Microwave the coconut oil until melted and add to egg mixture. Gently stir liquid mixture into flour mixture until just combined.

Place dough into bread pan and spread evenly. Bake 40-50 minutes or until toothpick comes out clean when inserted into center.