

A LOW CARB BAKING COMPANY



CHOCOLATE CHIP BANANA NUT BREAD

Directions

What You'll Need:

- 1 package Keto Queen Kreations Yellow Cake Mix
- 1/4 Cup chopped nuts of choice (omit if allergen present)
- 6 Large Eggs
- 1/2 Cup heavy cream
- 1/2 Cup Butter, Melted
- 10 drops of Sweet Life Flavor Co ripe banana flavoring or 2 Tsp banana extract * (use code KETOQUEENKREATIONS15 for 15% off)
- 1/2 cup sugar free chocolate chips

How to Prepare:

1. Preheat oven to 350 degrees
2. In a large bowl, empty pouch contents and add butter
3. Mix well
4. Add in chopped nuts, if desired and mix again
5. Add in 6 eggs and mix well
6. Add in heavy cream, banana flavoring and mix together
7. Fold in sugar free chocolate chips
8. Pour batter into a lined 9x5 loaf pan
9. Bake for 40-45 minutes or until golden brown
10. Serve and enjoy!

For more delicious recipe ideas visit:

www.ketoqueenkreations.com

