



## ITALIAN EASTER BREAD

### *Directions*

#### **What You'll Need:**

##### **Dough:**

- 2 cups Almond Flour
  - 1 tbsp butter, softened
  - 1/4 tsp Xanthan Gum
  - 1/4 tsp Baking Powder
  - 1/4 cup sweetener
  - 1 tsp Salt
  - 1/2 tbsp Apple Cider Vinegar
  - 1 packet Dry Active Yeast
  - 1/4 cup Warm Water \*for yeast
  - 2 Egg Whites, room temperature
  - 1 Egg, room temperature
  - 1 dyed uncooked egg for decoration
- (it will bake in the oven)

##### **Glaze:**

- 1/2 cup powdered sweetener
- 3-4 tbsp unsweetened milk

#### **How to Prepare:**

1. Proof the yeast: Add yeast to 1/4 cup water and stir gently. Set aside for 15 minutes until proofed
2. In a large bowl, combine Almond Flour, Xanthan Gum, Sweetener, Baking Powder
3. In a stand mixer or using a hand mixer, beat the warm eggs and vinegar just until frothy
4. Save 2 tbsp of the egg mix for an egg wash
5. Slowly add half of the flour mixture to the eggs and continue mixing
6. Add in the yeast, and remaining flour. Mix until combined
7. Remove dough from bowl and divide into 2 pieces.
8. On a prepared surface roll each half into a long "snake"
9. Braid both pieces into a small circle and placed dyed egg in the center
10. Brush with egg wash
11. Bake on 350 degrees for 40 minutes, covering with foil 20 minutes into baking

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