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 Yum

Low Carb Rosemary Olive Bread

Ingredients

- 1 stick of salted butter, softened
- 4oz cream cheese, softened
- 1 tbsp Swerve granulated sweetener sugar substitute
- 3 large eggs
- 2 ½ cups blanched almond flour
- 1 ½ tsp baking powder
- ½ tsp salt
- 3oz (about a half of a can) large pitted black ripe olives, drained and sliced, plus some extra slices reserved for topping
- 1 tbsp finely chopped fresh rosemary, plus more whole leaves reserved for topping

Instructions

1. Preheat oven to 350 degrees F.
2. Line a 9x9 square pan with parchment paper & set aside.
3. In a medium mixing bowl, beat softened butter, cream cheese and Swerve sweetener with an electric mixer. Add eggs one at a time, beating well after each addition.
4. In small mixing bowl, combine almond flour, baking powder & salt and stir. Gradually add to cream cheese mixture, beating well. Stir in black olives and rosemary.
5. Spoon into parchment lined 9x9 pan and smooth out. Top with the reserved black olive slices & whole rosemary leaves, pressing them slightly into the dough. Bake for 30 – 35 minutes or until golden brown and cooked through.
6. Allow to cool for 10 – 15 minutes and enjoy a warm slice. Store wrapped in the refrigerator for several days. Just microwave for a few seconds whenever you crave a slice of warm bread!

Yield: 12
Food energy: 267 kcal
Total fat: 25g
Carbohydrate: 6.3g
Protein per serving: 7.4g
Total dietary fiber: 2.5g

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