



KETO Garlic Bread

Legenia Spiller Bearden

Ingredients

- 1 Cup of Shredded Mozzarella
- ½ Cup of Finely Ground Almond Flour
- 2 Tablespoons of Cream Cheese
- 1 Tablespoon of Garlic Powders
- 1 Teaspoon of Baking Powder
- Kosher Salt
- 1 Large Egg
- 1 Tablespoon of Butter, Melted
- 1 Clove of Garlic, Minced
- 1 Tablespoon Freshly Chopped Parsley
- 1 Tablespoon Freshly Grated Parmesan

Instructions

1. First preheat your oven to 400°
2. Line a large baking sheet with parchment paper. In a medium, microwave-safe bowl, combine mozzarella, cream cheese, almond flour, baking powder, garlic powder, and a pinch of salt. Place in the microwave on high until cheeses are melted, approximately 1 minute. Remove.
3. Immediately stir in the egg.
4. Shape dough onto a baking sheet.
5. In a small bowl, combine melted butter, garlic, parsley, and Parmesan cheese. Next brush the mixture over the top of the bread.
6. Bake for approximately 15 minutes or until golden brown.
7. Cut and serve with marinara or ranch sauce for dipping.