

Coconut Flour Mini Cheese Loaves

Prep Time 10 minutes **Cook Time** 15 minutes

Total Time 25 minutes **Servings** 12 mini loaves

Calories 170 kcal

Ingredients

- 113 g butter softened
- 50 g coconut flour
- 1 tsp. baking powder
- salt and pepper to taste
- pinch chili optional
- 8 eggs - medium
- 0.5 spring onion finely sliced
- 100 g grated/shredded cheese

Coconut Flour Mini Cheese Loaves Toppings

- 1 pepperoni stick sliced
- 2 tbsp. pumpkin seeds

Method

1. Mix the softened butter with the coconut flour, baking powder salt, pepper and chili (optional) until smooth.
2. Add the eggs one at a time. Stir after each egg is added.
3. Gently stir through the sliced spring onion and grated/shredded cheese (reserve some to top each loaf).
4. Fill each mini loaf tin (or muffin cases).
5. I like to top my mini loaves with a few pepperoni stick slices, then cover with some grated/shredded cheese and finally sprinkle a few pumpkin seeds over.
6. Bake at 180C/350F for 15 minutes, or until golden.

Notes...

I was going to write how coconut flour mini cheese loaves is the best bread recipe I have made so far and explain all the reasons. But you know what? I'm going to let the photos talk for me. Trust me, make them, serve warm with melted butter and there is no going back

