Keto Bananaless Nut Bread

**Servings: 12 Prep Time: 10 mins Cook Time:**

**1 1/4 cups Vital Wheat Gluten**

**1/2 cup Lupin Flour**

**1/2 cup Protein Powder**

**1/4 cup Coconut Flour**

**1/3 cup Walnut Flour**

**3 tsp Baking Powder**

**1/2 tsp Baking Soda**

**1/2 tsp Salt**

**1/2 tsp Xanthan Gum**

**1/4 tsp Allspice**

**1 tbsp Cinnamon**

**1 2/3 cups Granular Sweetener**

**1 cup Non-Dairy Milk (125-130F)**

**1 tbsp Instant Yeast**

**1 tsp Honey**

**2 Eggs, beaten**

**1/2 cup Sour Cream**

**2 tbsp Water**

**2 tsp Vanilla Extract**

**3/4 tbsp Banana Extract**

**1 tsp Buttery Sweet Dough Bakery Emulsion (optional)**

**1 tsp Black Walnut Extract (optional)**

**3/4 cup Chopped Walnuts**

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**Special Equipment:**

**Bread Machine**

Mix all the dry ingredients: vital wheat gluten, lupin flour, protein powder, coconut flour, walnut flour, baking soda, baking powder, salt, xanthan gum, allspice, cinnamon, and sweetener in a bowl.

Next, pour the warm non-dairy milk into the pan of your bread machine. Add in the yeast and honey, then stir. Continue adding the rest of the wet ingredients: eggs, sour cream, water, vanilla extract, buttery sweet dough bakery emulsion (if using), and black walnut extract (if using).

Finally, pour in the bowl of dry ingredients and sprinkle the walnuts on top. Return the pan to the bread machine. Select Quick Bread/Cake Function, 2lbs for loaf size, and select light or medium for the crust option.

Your bread machine will take care of the rest. When your loaf is done, remove it from the pan and let cool completely on a rack before cutting.

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**Nutritional Facts for 1 slice of Bananaless Nut Bread:** 197.2 Calories, 9.2g Fat, 3.0g Net Carbs, 16.7g Protein.