

Molded bread LCHF

8 eggs
300 g grated cheese
100 g cream cheese
2 tbsp fiber husk
3 tsp baking powder
1.25 dl pofiber
1 tsp salt
butter for the pan
2 tbsp pofiber for the pan

Topping

sesame seeds and or poppy seeds

Preheat the oven to 175 °C (347 °F).

Beat the eggs in a bowl. Mix in the rest of the ingredients.

Grease and “bread” a loaf pan with pofiber. Pour in the batter.

Top with sesame and poppy seeds. Bake the bread in the middle of the oven for 40 minutes.

Let the bread cool before cutting it into slices.