

Starbucks Pumpkin Bread Loaf (Dairy Free)

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Yields: 12

Ingredients:

- 2 ¼ cups almond flour
- 4 eggs
- 1 ½ tablespoon baking powder
- 7 ½ tablespoon avocado oil
- Dash salt
- ½ cup sweetener
- 2 tablespoon vanilla extract
- ½ teaspoon cinnamon
- 1 to 2 teaspoon pumpkin spice, adjust to taste
- ½ cup pumpkin purée
- 2 to 4 tablespoon chopped pumpkin seeds

Directions:

1. Mix all bread ingredients in a bowl.
2. Pour into prepared loaf pan with parchment
3. Sprinkle chopped pumpkin seeds on top
4. Shape and bake at 350 35 to 45 minutes
5. Allow to cool completely
6. Allow it so cool completely before slicing

Nutrition:

Nutrition per serving:

- 2g Net Carbs
- 3g Fiber
- 5g Total Carbs
- 6g Protein
- 21g Fat
- 223 Calories