

Bread that loves you back.



PLANET PRINCESS

Baking Planet Princess Bread is Easy!

You will need 5 large eggs, warm water, a mixer, and an 8" x 4" bread pan.
For VEGAN baking, you will need ¼ cup vegan protein powder (protein isolate) and ½ Tbsp. olive oil.

- Preheat oven to 350 degrees.
- Lightly coat a 4" by 8" bread pan with oil.
- NOTE: A larger pan will yield smaller slices.

Nutrition Facts

20 servings per container

Serving size 1 TBSP Mix (makes 1 Slice)
(15g)

	Dry Mix		As Prepared	
	60		80	
	% Daily Value*		% Daily Value*	
Calories				
Total Fat	3g	4%	4.5g	6%
Saturated Fat	0.5g	3%	1g	5%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	50mg	17%
Sodium	115mg	5%	135mg	6%
Total Carbohydrate	7g	3%	7g	3%
Dietary Fiber	4g	14%	4g	14%
Total Sugars	2g		2g	
Includes Added Sugars	0g	0%	0g	0%
Protein	2g		4g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	26mg	2%	34mg	2%
Iron	1mg	6%	1mg	6%
Potassium	100mg	2%	119mg	2%
Thiamin	0.2mg	15%	0.2mg	15%
Riboflavin	0.1mg	8%	0.1mg	8%
Niacin	1mg	6%	1mg	6%
Folate	28mcg DFE	8%	34mcg DFE	8%
Magnesium	12mg	2%	14mg	4%
Manganese	0.2mg	8%	0.2mg	8%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

1. In a glass or metal bowl, beat 5 large/extra large eggs and ¼ tsp. salt (optional) on high for 3 minutes.

VEGAN: Beat ¼ cup vegan protein powder (protein isolate), ½ Tbsp. olive oil, ¼ tsp. salt (optional), and ½ cup water on high for about a minute. Then proceed with Step 2.

2. Pour dry ingredients into the eggs. Mix on medium for about 1 minute, scraping the sides of the bowl as needed.

3. Add ¼ cups of very warm (just under hot) water. Mix on medium for about 30 seconds or more until dough is uniformly moist and sticky.

4. Using a spatula, press the dough into the pan. Wet the spatula and smooth the top into a rounded shape.

5. Bake at 350 degrees for 55–60 minutes. The top should be nicely rounded and have a dark, firm crust.

6. Remove pan from oven and let it settle for a minute. Dump loaf out onto a cooling rack. Turn it on its side to cool. Allow loaf to cool completely before slicing.

7. Store REFRIGERATED. Consume or FREEZE within 7 days of baking. Enjoy!

~Team Planet Princess



INGREDIENTS: Organic Coconut Flour, Almond Flour, Organic Raisins, Organic Flax Meal, Psyllium Seed, Yeast, Cinnamon, Baking Soda, Organic Inulin, Nutmeg, Cloves.

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