**Three Olive Bread**

Ingredients:

5 Large Eggs

1 Planet Princess Sandwich Mix

1 Cup Water (very warm, almost hot)

¼ Cup Sliced Black Olives

¼ Cup Kalamata Olives, sliced.

¼ Cup Green Pimento Olives, sliced.

*NOTE:* I usually use this bread for appetizers, so I love a density of olives.

You can easily reduce that amount by up to half (2 rounded Tbsp. of each kind) according to your personal taste. Use any olives types or combinations that you like best. Using all stuffed green olives, for example, makes a delightful appetizer loaf.

Grease a 4” by 8” bread pan.

Turn oven on to 350 degrees.

Directions:

1. Slice the olives into rings.

2. Crack all 5 Eggs into a metal or glass bowl. Using a hand or stand mixer, beat on high for 2½ to 3 minutes until very fluffy.

3. If you have a bread mixer attachment, this works well for the rest of the process but is not necessary. Pour in the Sandwich Mix. Mix on medium for 30 seconds. You may have to scrape the sides of the bowl to get all the eggs into the batter.

4. Slowly add 1 ¼ Cup Very Warm (almost hot) Water and mix on medium until all water has been absorbed.

5. Add the olives. Mix on low just until evenly distributed throughout the dough.

6. Transfer the dough into an 8” by 4” pan. Press the dough into the pan and round the top using a wet spatula.

7. Bake at 350 degrees for 55-60 minutes (per package directions).

8. When you remove your loaf from the oven, let it rest in the pan for 2 to 3 minutes. Remove the loaf, turned on its side, onto rack and let it cool completely before slicing.

Great ways to Serve Your Three Olive Bread:

**Appetizer Base**

This bread makes amazing appetizers! Keto appetizers are especially hard to come by – and this bread makes them a snap! We cut the slices into “cracker size” circles or other interesting shapes. Be creative! Anything that pairs well with olives is fair game.

Here is a list of our favorites:

• Cream Cheese and Smoked Salmon

• Smoked Cheese Spread with roasted Almond Slices

• Gruyere Cheese and thinly sliced Cucumber

• Sliced Boiled Egg with a sprinkle of Smoked Paprika

• Mozzarella and a slice of Tomato

• Hummus with Cucumber cubes sprinkled on top

• Swiss Cheese and Ham squares

Tips:

~If using cheese or a spread, cover a whole slice of olive bread first and *then* cut it into shapes. Add additional toppings. It saves time and looks really good!

~Use a sandwich bag with a tiny bit of a corner cut off to create an instant piping bag to decoratively pipe spreadable toppings onto your bread.

**Charcuterie Board:**

• You can also cut slices into small pieces and dry them in the oven at 300 degrees for about 15 minutes. These make unusual charcuterie breads and wonderful croutons on a Greek salad. I always butter them before drying as it adds a lot of “mouth feel.”

**Sandwiches:**

~ Believe it or not, this bread can make an amazing sandwich. We love it with pastrami and Swiss, with cream cheese and chipped beef, with chicken and provolone, and with chicken breast and gruyere. Sometimes we add tomato and lettuce – or not…

This is a really fun appetizer (or sandwich) bread. Use your imagination and play! ☺

 *~ The Planet Princess Team*