



Deliciously Easy Low-Carb Cloud Bread



Servings: 8

Prep Time: 10min

Cook Time: 20min

Ingredients

- 4 eggs, separated
- 65g cream cheese
- Pinch of salt
- ¼tsp cream of tartar

Directions

1. Heat the oven to 160°C. Whisk the egg whites with a pinch of salt until stiff; start at a low speed then gradually increase.
2. In another bowl, whisk the egg yolks with the cream cheese and cream of tartar until thick and creamy. Carefully fold in around a quarter of the egg whites into the yolk mixture using a spatula. Gently scrape in the rest of the egg white mixture into one side of the yolk mixture. Fold together carefully until just combined.
3. Spoon 8 blobs onto the greased and lined baking sheets and cook for 15 to 20 min or until lightly golden and spongy.