



Cloud Bread

Prep time: Cook Time: 30 minutes Servings: 1

Appetizers

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Large eggs		Separated	3 /Each
Cream Cheese		Softened	2 /Ounces
Sesame seeds			1 /tsp
Cream of tartar			1/4/tsp
Kosher salt			1/2/tsp

Instructions

1. Preheat oven to 350 F.
2. Beat egg whites and cream of tartar together in a bowl until stiff peaks form.
3. Mix egg yolks, cream cheese, and salt together with a hand-held beater until mixture is very smooth and has no visible cream cheese. Gently fold egg whites into cream cheese mixture, taking care not to deflate the egg whites.
4. Line a baking sheet with parchment paper and carefully scoop mixture onto the prepared baking sheet, forming 6 "buns".
5. Sprinkle with sesame seeds.
6. Bake in the preheated oven until cloud bread is lightly browned, about 30 minutes.