

INGREDIENTS

- 4 large eggs (separated)
- 7 heaping Tbsp or 65g egg white powder (separated 4 and 3/27g and 38g)
- 3/4 cup heavy whipping cream
- 1 1/2 or 15g Tbsp unflavored gelatin
- 2 tsp or 12 g white vinegar
- 1 tsp or 6g baking soda
- 1-2 tsp instant bread yeast. (optional, for flavor)

INSTRUCTIONS

1. Preheat oven to 325F.
2. In a large bowl add 4 egg whites and 3 heaping Tbsp or 27g egg white powder. (Make sure this bowl is clean and no fat or egg yolk of any kind is in the whites or the bowl. Wipe bowl out with vinegar and dry with paper towel if necessary to ensure a clean bowl.)
3. Whip whites to soft peaks and add baking soda. Mix again until achieving stiff peaks making sure to scrape down the sides as necessary.
4. In a separate large mixing bowl add the 3/4 cup heavy cream. Whip to a soft flowing whipped cream texture.
5. Add gelatin to soft whipped cream, sprinkling evenly over the surface, and immediately begin mixing to avoid clumps of gelatin. Beat until a thick whipped cream is achieved.
6. Add egg yolks, vinegar, 4 heaping Tbsp or 38g of egg white powder, and yeast (if using) to this whipped cream. Mix on low to medium speed just until all clumps of egg white powder are mixed in, making sure to scrape the sides of the bowl. Avoid over-mixing and retain as much fluffiness in the whipped cream as possible.
7. Add 1/3 of whipped egg whites into the bowl of whipped cream mixture and mix vigorously until well combined.
8. Add the additional 2/3 of egg white fluff into the whipped cream bowl and fold gently, retaining as much fluff as possible while ensuring all white streaks are gone and the mixture is an even color throughout.

9. Grease a bread pan with animal fat of your choice (recommend lard or beef tallow). Add mixture into this greased bread pan and smooth out top.
10. Bake this mixture on the middle rack of oven at 325F for 45 minutes.
11. After the bread has finished baking, crack the oven door very slightly, turn off the oven, and let the bread and oven cool together for at least an additional 45 minutes.
12. Remove rested loaf from oven and bread pan and allow to continue to cool to room temperature.
13. Turn loaf upside down to slice as this is much easier. Slice bread loaf to desired thickness. Use as you would any white bread.
14. For storage add bread slices to an airtight container or bag and store for up to 1 week in the refrigerator or up to 3 months in the freezer. To thaw, place bread in refrigerator for 2-3 days to thaw slowly. To use from fridge let bread sit uncovered at room temperature for 30-60 minutes before using.