GLOBAL · BREAKFAST · SIDE

Keto Flaxseed Bread (Vegan, No Flour or Yeast)

75 min · plus cooling completely · Makes 11 × 1 slice · 124 kcal a portion · Video 8:03 · Ela Vegan

Vegan · Paleo · Gluten-free ingredients · No nuts listed

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Just flaxseed and psyllium: 9 g fibre for under 1 g net carbs a slice, plus three days' worth of plant omega-3 (ALA) and a good share of magnesium.

Diet notes: Keto (0.9 g net carbs a serve); Low saturated fat (0.8 g, 6% of the energy).

Ingredients 5 · MAKES 11 × 1 SLICE

- [ ] 1½ cups whole **golden flaxseeds**, finely ground
- [ ] 1½ oz (4 tbsp) **psyllium husk powder** (not whole husks)
- [ ] ½ tsp **salt**
- [ ] 2 tsp **baking powder**
- [ ] 1⅓ cups **hot water** (about 140°F)

Amounts in US units, converted from the cook's and rounded — the video has the originals.

Allergens found in the listed ingredients: none. Worked out from the ingredient list, not tested. Stock, sauces, spice mixes and other packaged foods can contain allergens, so always read the labels on what you buy. If you have a food allergy, don't rely on this.

Method TIMES = THE MOMENT IN THE VIDEO

1. Grind the whole golden flaxseeds in a coffee or spice grinder (in batches) until they feel like soft flour, and tip them into a bowl. Don't use bought flax meal — some is defatted and won't rise. 1:18
2. Add the psyllium husk powder, salt and baking powder and stir together. 1:47
3. Heat the water to about 140 °F, pour it in, stir with a spoon, then knead by hand for 20–30 seconds just until it comes together — don't overmix. 2:19
4. Heat the oven to 350 °F and line a baking tray. Shape the dough into a loaf on the tray with lightly wet hands, smoothing any big cracks. 3:14
5. Score the top a few times with a knife. 3:50
6. Bake 55–60 minutes until well risen and golden; it can double or triple in size. 4:02
7. Let it cool completely before slicing into 11 — it keeps setting inside and turns gummy if cut warm. 4:50

> **Tip** Weigh everything in grams — cups are too inaccurate here. Keeps 7 days in the fridge or 3 months frozen. You can shape smaller rolls instead; they bake faster.

The method is a summary in our words — the video shows every step.

One portion (1 slice) gives you 1 OF 11 · ESTIMATE

ENERGY	PROTEIN	CARBOHYDRATE	FIBRE	FAT	SODIUM
124 kcal	**4.1** g	**9.7** g	**8.9** g	**9.2** g	**200** mg
520 kJ	8% of a day	0.9 g net · 0.3 g sugars	32% of a day	0.8 g saturated	9% of a day
		4% of a day		12% of a day	

Energy from net carbs 4% · protein 16% · fat 80% — fits keto: 0.9 g net carbs, 80% of the energy from fat

High in (20%+ of a day) Omega-3 311% · Magnesium 21%

Source of (10–19%) Selenium 10%

Recipe and video: Ela Vegan (@ElaVegan) on YouTube — youtube.com/watch?v=3HZMRGA8FSs, published 1 April 2026. All credit for the recipe goes to the cook; please watch and support their channel.

By Notbroken: the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/keto-flaxseed-bread-vegan