

IP Cinnamon Bread

Ingredients:

- 1 packet of IP Crispy Cereal
- 2 egg whites
- ¼ tsp. baking powder
- Cinnamon
- 2 packets of Splenda

Directions:

Beat 2 egg whites in a bowl and crush the crispy cereal. Add crispy cereal, Splenda, and some cinnamon to the egg whites. After stirring that, add the baking powder and let sit for 2 minutes. Spray a baking dish with non-stick spray and spread mixture onto the pan. Bake at 350 for 12-15 minutes. Optional: Spray top with olive oil and sprinkle mixture of sweetener and cinnamon on top. Makes 1 serving.

