

Keto Mardi Gras King Cake

Yield: 16 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/mardi-gras-king-cake-recipe-without-yeast>

Ingredients:

- 5 eggs
- 4 tablespoons butter melted
- 1/2 cup Swerve
- 1 teaspoon vanilla
- 4 ounces cream cheese softened
- 2 teaspoons baking powder
- 1/2 teaspoon xanthan gum
- 1 cup almond flour
- 1/4 cup coconut flour
- 2 tablespoons canela
- 1/4 cup Swerve Sweetener
- 3 tablespoons butter melted
- 2 tablespoons butter softened
- 1 ounce cream cheese softened
- 1/3 cup heavy whipping cream
- 1/4 cup Swerve Powdered
- 1 teaspoon vanilla
- 3 tablespoons Swerve Granulated Sweetener
- food coloring Natural, red, blue, green, and yellow

Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 100 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 9 grams
8. Sodium: 170 milligrams

9. Sugar: 1 grams

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