

Keto Easter Egg Cake

Yield: 16 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/maple-nut-easter-egg-recipe>

Ingredients:

- 2 cups almond flour
- 1/3 cup coconut flour
- 1/3 cup whey protein powder unflavoured, or egg white protein powder
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup butter softened
- 3/4 cup Swerve Granular
- 5 large egg whites room temperature
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 2/3 cup water
- 6 ounces cream cheese very soft
- 1/2 cup butter very soft
- 1 cup Swerve Sweetener powdered, divided
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 3/4 cup heavy whipping cream divided, room temperature
- food coloring Natural blue
- 1/2 teaspoon cocoa powder
- 1 1/2 teaspoons water
- 3 tablespoons toasted coconut
- 3 eggs sugar free marzipan, see blog post for instructions

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 95 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams

6. Protein: 7 grams
 7. SaturatedFat: 14 grams
 8. Sodium: 330 milligrams
 9. Sugar: 1 grams
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