

Low Carb, Keto Butter Cake

By Linda Masurka

This is a super easy recipe, and has become a staple at our house. It is so versatile that you can serve it with whipped cream and berries, top it with a keto cream cheese or coconut frosting, or eat it all by itself.

This cake can be made with the usual erythritol and stevia blend which tastes more sugary sweet, or you can make it with whole leaf stevia as pictured. The whole leaf stevia lends more of a subtle, natural sweet, and does give it a bit of a greenish tint, but who cares? It will fit in perfectly next St. Patrick's Day. :)



The Ingredients:

- 2/3 cup butter, soft
- 1 cup almond flour
- 1/4 cup coconut flour
- 1 tsp. vanilla extract
- 1/2 cup unsweetened apple sauce
- 4 eggs, room temperature
- 6 Tablespoons of Erythritol and 1/4 teaspoon white stevia extract **OR** 1.5 teaspoons of whole leaf stevia
- 3 TBS unsweetened almond milk
- 1 tsp. baking soda

Directions:

Preheat oven to 350 degrees and place an 8*8 inch pan inside to get hot.

Warm your butter until it is soft, or even partially melted. Add vanilla, eggs, applesauce and almond milk.

In a separate bowl, blend: almond flour, coconut flour, baking soda, erythritol and stevia (or whole leaf stevia; [Swerve](#) may also work, though I have not tried it). Add to your wet ingredients and combine thoroughly.

Remove pan from oven and melt butter or coconut oil around the sides and bottom (just a little). Ladle batter into the pan, smooth the top, and bake for 20-25 minutes.

*Optional: if you'd like to add a bit more fruity flavor, try adding 3 tablespoons of orange zest. It is delicious!

Yields 9 pieces.

Calories: 217; Fat- 19.3 g; * Net Carbs- 3.5 g; Protein-6 g

If you like smaller pieces, this cuts nicely into 12, which will reduce all the macros.

**Macros are calculated in [cronometer.com](#). As erythritol is passed out of the body and does not impact my blood sugar levels, I do not include it in the final carb count.*