

Lucy's Luscious Lemon Pound Cake

I get raves about this cake all the time. People can't believe it has no regular sugar in it. Everyone wants the recipe, whether they are on the Keto diet or not. It is THAT good!



Ingredients:

- 1/2 cup butter (soft – room temperature)
- 1.5 cups powdered sugar substitute
- 12 oz cream cheese (1 + 1/2 blocks at room temperature)
- 8 whole eggs (room temperature)
- 1 Tbsp vanilla extract
- 2 tsp lemon extract
- 1 tsp zest from the lemon
- 3 cups almond flour
- 1/2 tsp salt
- 2 tsp baking powder

Lemon Frosting Ingredients:

- 1/2 cup powdered sugar substitute
- 4 tbsp heavy whipping cream
- 1 tsp vanilla extract
- 4 oz cream cheese

Notes before you start:

I've used both salted and unsalted butter....It doesn't seem to make a difference

For the powdered sugar substitute, I use either Swerve powdered or the less expensive method using Birth xylitol. (I put the granulated xylitol into my Vitamix blender and whirl until it's powdered)

Make sure your butter, eggs, and cream cheese are at room temperature.

The ingredients listed for the icing make enough frosting for one of the loaves. I like one loaf for a quick breakfast or snack. Slice and go! So I don't want it to be messy. The other loaf I enjoy the icing to make it a special treat dessert. So double the ingredients in this recipe if you want to frost both loaves.

Instructions:

With your mixer, cream together the butter and powdered sugar substitute until smooth.

I alternate adding 1 egg and then a chunk of cream cheese. Mix and repeat until you've added all 8 eggs and cream cheese into a smooth mixture

Next, add the vanilla extract and lemon extract and continue mixing.

In a separate bowl add the almond flour, baking powder, and salt. Stir together. Add the dry ingredients to the wet. Mix.

Preheat the oven to 350 degrees. Pour the batter into two non-stick loaf pans. (If they are not Teflon type pans, spray with a non-stick cooking spray first.)

Bake the loaves for 40 minutes. Test with a toothpick, or knife, in the center, to make sure it comes out clean. If not, bake a bit longer.

While it bakes, make the frosting.

Mix the powdered sugar substitute, vanilla extract, and heavy whipping cream on medium-high until smooth and creamy. Next mix in the cream cheese until fluffy.

Let the pound cake cool completely before you apply the frosting.

Net carbs 5.7 – Calories 182

Nutrition Facts

Serving size: 1 slice

Servings: 20

Amount per serving

Calories **182**

% Daily Value*

Total Fat 15.5g **20%**

Saturated Fat 8.8g **44%**

Cholesterol 41mg **14%**

Sodium 173mg **8%**

Total Carbohydrate 6.2g **2%**

Dietary Fiber 0.5g **2%**

Total Sugars 0.5g

Protein 4.5g

Vitamin D 5mcg **24%**

Calcium 54mg **4%**

Iron 1mg **3%**

Potassium 104mg **2%**

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

verywell

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