

# Keto Yogurt Cake with Lemon Glaze

This Keto Yoghurt Cake is a deliciously moist cake covered in a sweet sugar-free lemon glaze.



Cook Time  
55 mins

Total Time  
55 mins

★★★★★  
4.92 from 45 votes

Course: Dessert, Desserts, Snack, Snacks    Cuisine: American, Greek  
Servings: 12 servings    Calories: 188kcal    Author: Gerri

## Ingredients

### Yogurt Cake Ingredients

- 1 cup Greek Yogurt
- ⅓ cup Unsalted Butter melted
- 1 teaspoon Vanilla Extract
- 3 large Eggs
- 2 Lemons zest and juice
- 2 cups Almond Flour
- 2 tablespoons Coconut Flour
- ½ cup Erythritol granulated
- 2 teaspoons Baking Powder

### Lemon Glaze Ingredients

- ½ cup Erythritol powdered
- 1 tablespoon Lemon Juice
- 1-2 tablespoons Hot Water

## Instructions

1. Preheat your oven to 175C/350F. Grease and line a 5x9in loaf pan and line with parchment paper. Set aside.
2. In a mixing bowl, add the yogurt, butter, vanilla, eggs, and lemon juice and zest. Whisk together.
3. Add the remaining cake ingredients and fold together with a spatula, until well combined.
4. Pour the mixture into your prepared loaf pan and smooth out.
5. Bake for 45-55 minutes, until the top has browned and the cake springs back when touched.
6. Cool in the pan for 15 minutes, before turning out onto a cake rack, and leaving to

cool completely. Ensure the cake has cooled before beginning the glaze.

7. For the glaze, add the powdered sweetener, lemon juice and about 2 teaspoons of the hot water into a bowl. Whisk together, continuing adding a small amount of water until the glaze is of pouring consistency.
8. Pour or drizzle over your cooled cake, the glaze will set within 10 minutes.
9. Cut your cake into slices and serve.

### **Nutrition**

Serving: 120g | Calories: 188kcal | Carbohydrates: 6g | Protein: 7g | Fat: 16g | Saturated Fat: 4g | Cholesterol: 61mg | Sodium: 28mg | Potassium: 115mg | Fiber: 4g | Sugar: 1g | Vitamin A: 225IU | Vitamin C: 10mg | Calcium: 100mg | Iron: 1mg

Keto Yogurt Cake with Lemon Glaze <https://www.myketokitchen.com/keto-recipes/keto-yogurt-cake/>