

Keto Walnut Cake with Sugar-Free Vanilla Frosting

This Keto Walnut Cake is the ideal sweet treat for dessert or enjoy a slice for afternoon tea. It's fluffy and light with tasty sugar-free vanilla buttercream frosting.



4.91 from 41 votes

Cook Time

45 mins

Total Time

45 mins

Course: Dessert, Desserts Cuisine: American Servings: 12 servings

Calories: 418kcal Author: Gerri

Ingredients

Walnut Cake Ingredients:

- 1 ½ cups Almond Flour
- 2 tablespoons Coconut Flour
- 2 teaspoons Baking Powder
- 1 cup Unsalted Butter softened
- ½ cup Erythritol granulated
- 4 large Eggs
- ⅓ cup Unsweetened Almond Milk
- 2 teaspoons Vanilla Extract
- 1 cup Walnuts finely chopped

Frosting Ingredients:

- ¾ cup Unsalted Butter softened
- ½ cup Erythritol powdered
- 1 teaspoon Vanilla Extract
- 1-2 tablespoons Heavy Cream optional
- 8 Walnuts for decorating

Instructions

1. Preheat your oven to 160C/320F. Grease 2 x 8in round cake pans and line the base with parchment paper. Set aside.
2. Sift the almond flour, coconut flour and baking powder into a mixing bowl. Set aside.
3. Place the butter and erythritol into a large mixing bowl and beat with a hand mixer for 5 minutes, or until the butter is pale and fluffy.
4. In a third bowl, add the eggs, milk and vanilla. Whisk together until combined.

5. Pour half the flour mixture and half the egg mixture into the creamed butter and fold together with a spatula until just combined.
6. Add the remaining flour, egg mixture, and walnuts, and gently fold, taking care not to over mix.
7. Split the cake batter evenly between the 2 prepared cake pans and smooth out.
8. Bake for 35-45 minutes, until the cakes no longer jiggle, and an inserted skewer comes out clean.
9. Cool in the pans for 10 minutes before turning out onto cooling racks. Cool the cakes upside down.
10. To make the frosting; place the butter into a clean mixing bowl and whip on medium high speed for 2 minutes.
11. Add the powdered sweetener a spoonful at a time, once it is all combined add the vanilla.
12. Continue whipping until the frosting is pale and fluffy. The cream can be added to make the frosting softer.
13. Place one of the cooled walnut cakes onto a cake stand or serving platter. Spoon on one-third of the frosting and smooth over with a pallet knife.
14. Top with the second cake and spread half the remaining frosting over the top and down the sides of the cake, until it is completely covered.
15. Press the walnuts into the top to decorate.
16. Cut into slices and serve.

Nutrition

Serving: 150g | Calories: 418kcal | Carbohydrates: 6g | Protein: 7g | Fat: 42g | Saturated Fat: 19g | Cholesterol: 135mg | Sodium: 40mg | Potassium: 141mg | Fiber: 3g | Sugar: 1g | Vitamin A: 936IU | Vitamin C: 1mg | Calcium: 93mg | Iron: 1mg

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