



## Sugarless Eats

### A Slice of Heaven Almond Cake (Sugar Free)

**3g Carb (Sugar Free, Gluten Free, Low Carb, Keto)**

*Very light and Airy Almond Cake with No Added Sugar or White Flour. We Whipped our egg whites which gave this cake a beautiful texture and taste. It's sugar free, gluten free, low carb and keto friendly, with a delicious taste.*

#### Ingredients

- 3 egg yolks
- 1 tsp vanilla
- 1/4 cup non-dairy milk (example, almond milk)
- 1/4 tsp salt
- 1 cup almond flour

\*Links of Ingredients can be found in the description of Video\*

Note: The color of your almond flour and flax seed will give you a different color of coating but it will all taste the same.

#### Instructions:

1. You can use a cake pan or muffin pan.
2. Add almond flour, egg yolks, vanilla, milk, salt and baking powder to a mixing bowl, blend all ingredients together. I used Bobs Baking powder, which is gluten free, link is in the description of the video.
3. In a separate bowl add egg whites, vinegar, sweetener and use a hand mixer until the whip is standing, watch video for visual.
4. Add half the whip to the bowl with the cake batter and keep folding to blend everything together, then add the remaining whip and repeat until its completely combined as one.
5. Add cake batter to desired pan and bake on 350F for 20-25mins
6. Remove and let cool and serve. Enjoy!



Serving: 1muffin - 3g Net Carbs / 2g Fiber / 5g Total Carbs / 17g Fat / 212 Calories