

Mastro's Butter Cake

♥ lowcarblove.com/blog/mastros-butter-cake

October 25, 2022



Servings: 4

Ingredients:

Butter Cake:

- 6 tbsp butter, softened
- 4 large eggs
- $\frac{1}{4}$ cup unsweetened almond milk
- $\frac{1}{3}$ cup powdered sweetener
- 1 $\frac{1}{2}$ cup superfine almond flour
- $\frac{1}{2}$ cup superfine coconut flour
- 1 tsp vanilla
- 1 tbsp baking powder
- Pinch of salt

Raspberry Sauce:

- 1 cup frozen raspberries
- 3 tbsp sweetener
- 1 tbsp lemon juice

Homemade Vanilla Ice Cream linked [here](#).

[Choczero](#) Caramel Sauce (discount code: lowcarblove)

Directions:

1. Preheat your oven to 350F
2. Start with your cake batter. In a large mixer, add your softened butter into a medium sized bowl. Add your sweetener, vanilla and eggs and whisk.
3. Next, add all of your dry ingredients and mix until your cake batter
4. Oil/butter your ramekins for your cake add your batter
5. Bake for 15-20 minutes until a toothpick goes out clean.
6. Next, make your raspberry sauce. Add your raspberries and sweetener into a saucepan on medium high heat. Allow this to cook down for about 3-5 minutes until it gets nice and thick.
7. Strain your sauce and assemble your cake! Add your ice cream, sauce and enjoy!

Nutrition:

Nutrition per serving (cake only):

- Calories - 450
- Fat - 38g
- Protein - 15g

- Total Carbs - 30g (mainly from sweetener)
 - Net Carbs - 3g
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