

LOW CARB KETO CHOCOLATE CUPCAKES RECIPE (ALMOND FLOUR)

See how to make keto chocolate cupcakes with almond flour and no sugar! This keto low carb chocolate cupcakes recipe is rich, sweet, and ready in 30 minutes.

Find the full recipe, including tips, step-by-step photos, and storage instructions, and save it in your account at: <https://www.wholesomeyum.com/low-carb-keto-chocolate-cupcakes-recipe/>



🕒 **Prep:** 10 minutes 🕒 **Cook:** 20 minutes 🕒 **Total:** 30 minutes

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Servings: (adjust to scale recipe)

INGREDIENTS

- ☐ 2 cups Wholesome Yum Blanched Almond Flour
- ☐ 6 tbsp Cocoa powder
- ☐ 1/2 tbsp Baking powder
- ☐ 1/4 tsp Sea salt
- ☐ 1/3 cup Butter (softened)
- ☐ 1/2 cup Besti Monk Fruit Allulose Blend (or 2/3 cup if you have a strong sweet tooth)
- ☐ 3 large Eggs
- ☐ 1/2 cup Unsweetened almond milk
- ☐ 1 tsp Vanilla extract
- ☐ 1/2 recipe Keto Chocolate Frosting (1 1/4 cups)

INSTRUCTIONS

- ① Preheat the oven to 350 degrees F (176 degrees C). Line 10 cups in a muffin tin with paper liners.
- ② In a large bowl, use a hand mixer to beat butter and sweetener together, until fluffy.
- ③ Beat in almond flour, cocoa powder, baking powder, and sea salt.
- ④ Beat in eggs, almond milk, and vanilla extract.
- ⑤ Bake for 20-25 minutes, until a toothpick inserted in the center of a cupcake comes out clean.
- ⑥ Allow muffins to cool completely, then frost with [keto chocolate frosting](#) (about 2 tablespoons frosting per cupcake).

Serving size: 1 keto cupcake

Nutrition Facts Amount per serving. Serving size in recipe notes above.

Calories	479	Total Carbs	11g
Fat	48g	Net Carbs	6g
Protein	10g	Fiber	5g
		Sugar	3g

Nutrition facts are provided as a courtesy. Have questions about calculations or why you got a different result? Please see our [nutrition policy](#).

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