

THE BEST KETO COFFEE CAKE RECIPE

The best low carb keto coffee cake recipe, complete with "brown sugar" cinnamon streusel + icing! This sugar-free almond flour coffee cake is rich, moist, and incredible for brunch.

Find the full recipe, including tips, step-by-step photos, and storage instructions, and save it in your account at:

<https://www.wholesomeyum.com/keto-coffee-cake-recipe/>

🕒 **Prep:** 15 minutes 🕒 **Cook:** 45 minutes 🕒 **Total:** 1 hour

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Servings: (adjust to scale recipe)



INGREDIENTS

CAKE:

- 6 tbsp Butter (softened)
- 3/4 cup Besti Monk Fruit Allulose Blend
- 3 large Eggs
- 1/4 cup Heavy cream
- 1/2 tsp Vanilla extract
- 3 cups Wholesome Yum Blanched Almond Flour
- 2 tsp Baking powder
- 1/4 tsp Sea salt

STREUSEL:

- 1 1/2 cups Wholesome Yum Blanched Almond Flour
- 3/4 cup Besti Brown Monk Fruit Allulose Blend
- 1 1/2 tbsp Cinnamon
- 1/8 tsp Sea salt
- 4 tbsp Butter (melted)
- 1/4 tsp Vanilla extract

ICING:

- 3 tbsp Besti Powdered Monk Fruit Allulose Blend
- 1 1/2 tbsp Heavy cream

INSTRUCTIONS

KETO COFFEE CAKE BATTER:

- ① Preheat the oven to 325 degrees F (162 degrees C). Grease a 9x9-inch stoneware baking dish.
- ② In a large bowl, use a hand mixer to beat together the butter and Besti, until fluffy and light yellow.
- ③ Beat in the eggs, cream, and vanilla.
- ④ Beat in the almond flour, baking powder, and sea salt, until uniform. The batter will be fairly thick.

STREUSEL TOPPING:

- ① In a small bowl, stir together the almond flour, Besti Brown, cinnamon, and sea salt, until uniform.
- ② In another small bowl, stir together the melted butter and vanilla.
- ③ Add the melted butter mixture to the brown sugar mixture and stir until crumbly.

ASSEMBLY:

- ① Spread half of the coffee cake batter evenly over the baking dish. Crumble half of the streusel (about 1.5 cups) on top. Dollop tablespoonfuls of remaining batter over the streusel, then spread evenly. Crumble remaining streusel on top.
- ② Bake for about 25 minutes, until the streusel is darker golden. Tent the top with foil and bake for 20-30 more minutes, until the coffee cake is no longer jiggly and an inserted toothpick comes out clean.

ICING:

- ① Whisk together the Besti Powdered and heavy cream.
- ② Allow the cake to cool for at least 20 minutes before drizzling with icing.

Serving size: 1 piece (about 3x2.5 inches), or 1/12 entire recipe

Nutrition Facts

Amount per serving. Serving size in recipe notes above.

Calories	369.8	Total Carbs	10.5g
Fat	34.1g	Net Carbs	5.4g
Protein	10.9g	Fiber	5.1g
		Sugar	1.9g

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