

Foodnity Recipes

Gluten-Free Lemon Velvet Cake

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups almond flour
- [ ] 1/2 cup coconut sugar
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/4 cup honey
- [ ] 3 large eggs
- [ ] 1/2 cup Greek yogurt
- [ ] Zest of 2 lemons
- [ ] 3 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract

Lemon Cream Cheese Frosting

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1 cup powdered erythritol
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
2. In a bowl, whisk together almond flour, coconut sugar, baking powder, and salt; set aside.
3. Cream butter and honey in a large mixing bowl until light and fluffy; add eggs one at a time, beating well after each.
4. Stir in yogurt, lemon zest, lemon juice, and vanilla until combined.
5. Gently fold the dry ingredients into the wet mixture, being careful not to over-mix.
6. Pour batter into the prepared pan, smooth the top, and bake for 25-30 minutes until a toothpick comes out with a few moist crumbs.
7. Allow the cake to cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.
8. While the cake cools, beat cream cheese and butter together, then add powdered erythritol, lemon juice, and zest; spread over the cooled cake.

Nutrition per serving

280 kcal	8 g	30 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a teaspoon of almond milk.
- For extra lemon punch, sprinkle a bit of zest on top of the frosting.
- A light dusting of powdered sugar (or erythritol) adds a pretty finish.