

A LOW CARB BAKING COMPANY



CARAMEL PECAN POUND CAKE

Directions

What You'll Need:

Base:

1 package Keto Queen Kreations Pound Cake Mix

Topping:

1 cup brown sugar substitute

1/2 cup butter

1/2 cup heavy cream

1/4 cup sugar free caramel or maple syrup

1 cup chopped pecans

2 tsp. vanilla

1 tsp salt

How to Prepare:

1. Preheat oven to 350° F and grease a 8x8 baking pan
2. In a large bowl, prepare and bake pound cake mix according to directions on the package.
3. While cake is baking, prepare topping.
4. In a saucepan, melt butter over medium heat and add brown sugar substitute, cream and syrup. Bring to a low boil, stirring often
5. Cook for 10-15 minutes until sugar is dissolved and the sauce is smooth
6. Remove from heat, add in vanilla, salt and pecans.
7. Pour over warm pound cake

Takes 30-40 minutes baking, 1 hours total, Serves 12 people.

Recipe by @sodak_keto

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www.ketoqueencreations.com

