

A LOW CARB BAKING COMPANY



KETO BUTTER CAKE

Directions

What You'll Need:

- 1 Package Keto Queen Kreations Yellow Cake Mix
- 6 TBSP butter, melted
- 1 Egg
- 8 oz. Cream cheese, softened
- 1 Stick butter, melted
- 2 Eggs
- 2 Teaspoons vanilla extract
- 1/3 Cup powdered sweetener

How to Prepare:

1. Preheat oven to 350 degrees.
2. In a large bowl, combine yellow cake mix, 6 TBSP butter and 1 egg
3. Lightly spray or grease a 9x13 cake pan, flatten cake mix into pan
4. In a medium sized bowl, all remaining ingredients and beat until smooth
5. Pour mixture over crust
6. Bake for 40-45 minutes, or just until the top starts to brown

Recipe: @strickley.keto

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