



## KETO FUNFETTI CAKE

### *Directions*

#### **What You'll Need:**

##### **For the Cake:**

- 1 Package Keto Queen Kreations Yellow Cake Mix \*
- 1/4 Cup butter, melted
- 4 Eggs
- 1 Cup Unsweetened Milk (Almond, Coconut)
- 1 Teaspoon vanilla extract (optional)
- Butterscream Frosting
- Sugar Free Sprinkles from The Sprinkle Company or sprinkles of choice

##### **How to Prepare Cake:**

1. Preheat oven to 350 degrees.
2. In a large bowl, combine yellow cake mix and all remaining ingredients
3. Lightly spray or grease two 6" cake pans, divide and evenly pour cake mix into pans
4. Bake for 30-35 minutes or until toothpick comes out clean
5. Takes 35 minutes baking, Serves 12 people.

*\*You will need 2 packages if you want to make a double layer 9" cake*

##### **Sweet Butter Cream Cheese Frosting:**

- 8 oz cream cheese, softened
- 8 TBSP butter, softened
- 1/2 c powdered sweetener (if you don't have powdered, blend your favorite granular sweetener until it becomes powder form)

##### **How to Prepare Frosting:**

1. Using a hand or stand up mixer, blend cream cheese and butter until no lumps are present.
2. Add in sweetener
3. Blend until smooth

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