



LAVENDER LEMON CAKE

Directions

What You'll Need:

For the Cake:

- 1 package Keto Queen Kreations Yellow Cake Mix (2 packages if using 9" pans)
- 1 cup of lavender infused water
- 1 package of Vital Proteins lavender lemon collagen beauty (optional)

Lemon Ricotta Frosting:

- 1 cup ricotta cheese
- 2 oz cream cheese, softened
- 4 TBSP butter, softened
- 4 TBSP heavy cream
- 1 cup swerve confectioners
- 1-2 TBSP lemon juice
- Food coloring if desired

Lemon Curd Filling:

- 1 cup erythritol
- 1/4 cup xanthan gum
- 1 cup water
- 4 egg yolks, slightly beaten
- 1/3 cup fresh lemon juice
- 2 TBSP butter

How to Prepare:

1. Preheat oven to 350 degrees F
2. In 1 large bowl, prepare cake mix as directed but, substitute 1 cup of almond milk for 1 cup of lavender water
3. Divide mix between 2 6" baking pans or 1 9" for single layer cake
4. Bake until toothpick comes out clean, 30 minutes
5. While cake is baking make frosting and filling

Frosting:

1. In a large bowl, beat butter and cream cheese
2. Add ricotta cheese, mix together
3. Add in remaining ingredients and mix until combined
4. Set aside in refrigerator until ready to frost the cake

Filling:

1. In a saucepan, combine water, sugar & Xanthan Gum.
2. Bring to a boil and allow it to thicken approx. 2-3 mins
3. Remove from heat and slowly add in beaten egg yolks, mix well
4. Put pan back on medium heat and bring sauce to a boil, stirring constantly for 2 minutes
5. Remove from heat, add in lemon juice and butter.
6. Stir well and set aside to cool
7. ENJOY!

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