



## LEMON COCONUT CAKE

### *Directions*

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

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

- 2 packages Keto Queen Kreations Yellow Cake Mix
- 1 1/2 TBSP coconut extract (optional)

##### **Lemon Filling:**

- 1 Cup Sweetener
- 1 TBSP xanthan gum or any thickening agent
- 1 Cup water
- 4 Large egg yolks slightly beaten
- 1/3 Cup fresh lemon juice
- 2 TBSP unsalted butter

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

1. Preheat oven to 350 degrees F
2. Prepare cake as directed on package and divide mix between 3 9" baking pans or desired pans
2. Bake for 30-40 minutes or until toothpick comes out clean
3. While cake is baking make filling
4. In a small sauce pan combine the sugar, xanthan gum and water. Bring to a boil, stir and cook for 2 minutes or until thickened.
5. Remove from heat, add the egg yolks and stir.
6. Bring to a boil, constantly stirring for 2 minutes.
7. Remove from heat, add in the lemon juice & butter. Stir and set aside to cool.



##### **Frosting:**

- 8 oz cream cheese, softened
- 8 TBSP butter, softened
- 1/2 Cup confectioner sweetener
- 1 TBSP vanilla extract
- 2 TBSP heavy cream
- 1 1/2 Cup unsweetened coconut

8. Once cake is completely cooled, place 1st layer on a serving platter
9. Add 1/4-1/2 cup of the filling
10. Repeat with next layer
11. Mix all ingredients together for the frosting and frost outside of the cake as desired.
12. Top with shredded coconut
13. ENJOY!



Recipe from : @keepingitlowcarb

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