



LEMON POUND CAKE

Directions

What You'll Need:

- 1 package Keto Queen Kreations pound cake mix
- 4 Large Eggs
- 4 Tablespoon Butter, Softened
- 4 oz. Cream Cheese, Softened
- 1/4 cup lemon juice
- Zest of 1 lemon
- 1/4 Cup Powdered Sweetener
- 1 Teaspoon Lemon Extract
- 1/4 Cup Almond Milk (add more for desired consistency)

How to Prepare:

- Preheat oven to 350 degrees
- In a large bowl beat together butter and cream cheese until blended
- Beat in eggs to large bowl
- Add lemon juice and lemon zest
- Pour in pound cake dry ingredients and mix well
- Pour into a well greased loaf pan
- Bake 30-40 minutes or until toothpick pulls clean
- Let cool for 2-3 minutes and enjoy!

For the Icing:

- Mix together the powdered sweetener, lemon extract and almond milk until you have the desired consistency for your icing

