

This moist Keto Almond Cherry Cake is ultra simple to make. With this cake, as with all cherry cakes, there is always that problem that the cherries tend to sink to the bottom of the cake, but don't worry. Whether the cherries are well-distributed or sink to the bottom, this cake is absolutely delicious.

Servings - 12

**Prep Time - 15 Mins | Cook Time - 30 Mins | Total Time - 45 Mins**

Difficulty - Easy



Cuisine - Macau

## RECIPE

### KETO ALMOND CHERRY CAKE

## EQUIPMENT

[Ring Cake Pan Non-Stick](#)

[Mixing Bowls](#)

[Wooden Spoon](#)

[Stainless Steel Cake Skewers](#)

[Non Stick Small Saucepan](#)

[Cake Tin](#)

# INGREDIENTS

## Cake

145 g Tsp of softened butter

[150 g Monk-Fruit/Erythritol blend sweetener](#)

3 Large eggs

[200 g Almonds, blanched and ground](#)

100 g Fresh Cherries

[20 g Bocha Sweet](#)

[1 Tsp Cherry Flavoring](#)

[1 Tsp Vanilla Essence](#)

1/2 Cup Sour Cream

## Glaze

[5 Tbsp Allulose Sweetener \(powdered\)](#)

2 Tbsp water

[1/2 Tsp Cherry Flavoring](#)

# METHOD

## Cake

Soak the cherries overnight in just enough water to cover them in a large based bowl and add the sweetener

Preheat oven to moderate 350 F/180 C or FAN 160 C/Gas 4

Smear 1 teaspoon of butter on the bottom and the sides of a bundt cake tin.

In a medium-sized mixing bowl, beat the butter with a wooden spoon until it is very creamy. Add the sweetener and beat well until the mixture is light and creamy. Beating continuously, add the sour creams and then the eggs one at a time alternating with spoonfuls of ground almonds.

Fold in the flour, cherries and vanilla essence. Turn into the prepared cake tin,

gently tapping the container to the table so that the mixture settles evenly.

Bake in the oven for 30 minutes or until a warm, dry skewer comes out clean when inserted into the cake.

## Glaze

After your cake has cooled, heat up your water, sweetener and cherry extract in a small pan on medium-low heat. Stir frequently, making sure the sweetener has dissolved.

Pour the glaze onto the cake. It should start to dry immediately.

## SERVING SUGGESTIONS

This cake is great if warm with [Keto Creamy Vanilla Custard](#) or with [Keto Rich Vanilla Ice Cream](#) or serve it with tea or [Keto Vanilla Latte](#).

## STORAGE

You can store this moist cherry cake for up to a week in a cake tin. Alternatively, wrap it in a plastic bag or airtight container and freeze for up to three months.

## NUTRITION FACTS

Per serving : 73 g | Calories 216 | Protein 4.7 g | Fat 20.3 g | Carbs 5.9 g | Fiber 3.6 g

Net Carbs : 2.3 g

LOW CARB - KETO - SUGAR FREE - GLUTEN FREE - VEGETARIAN

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