

Choco Fever Dream

Keto Lemon Bread – Moist Low-Carb Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups almond flour
- [ ] 1/3 cup erythritol or preferred keto sweetener
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 2 large eggs, room temperature
- [ ] 1/4 cup melted butter
- [ ] 2 tbsp cream cheese, softened
- [ ] Zest of 1 large lemon
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 175°C (350°F) and line a 9×5-inch loaf pan with parchment.
2. In a bowl, whisk almond flour, erythritol, baking powder, and salt; set aside.
3. In a separate bowl, beat eggs, melted butter, cream cheese, lemon zest, lemon juice, and vanilla until smooth.
4. Combine wet and dry ingredients, stirring just until incorporated; avoid over-mixing.
5. Pour batter into the prepared pan, smooth the top, and brush with a little extra melted butter.
6. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the loaf to cool in the pan for 10 minutes, then remove and transfer to a rack.

Nutrition per serving

210 kcal	6 g	4 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a slightly sweeter loaf, increase the sweetener by 1-2 tbsp.
- A light dusting of powdered erythritol adds a decorative finish.
- For extra lemon flavor, add a thin slice of lemon on top before baking.