MEAL*Genius*®

Keto Coconut Sponge Cake

Active Time: 15 minutes | **Total Time:** 1 hour | **Serves:** 12

Nutrition Information Per Serving

197.4 calories, 16.05 g carbohydrate, 1.86 g fiber, 1.94 g NET carbs, 6.04 g protein, 18.59 g fat

Ingredients

- 8 Tbsp(s) Aroy D Coconut Milk
- 1 1/2 Scoop(s) Jay Robb Vanilla Egg White Protein
- 1/4 tsp(s) Real Salt
- 12 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/4 tsp(s) SweetLeaf Stevia Extract
- 1 tsp Flavorganics Organic Coconut Extract
- 4 large(s) egg whites
- 8 Tbsp(s) virgin coconut oil
- 1/2 cup(s) shredded unsweetened coconut
- 1/4 cup(s) coconut flour
- 2/3 cup(s) blanched almond flour
- 1 1/2 tsp(s) baking powder
- 1 tsp baking soda

Preparation

1. Preheat the oven to 350 F. Grease a 9” cake pan or bundt pan.
2. In a medium bowl, combine the dry ingredients except for the erythritol.
3. In another bowl, add the coconut oil and erythritol. Beat on medium-high speed to combine. Add the egg whites and coconut extract and beat on high for 1 minute.
4. Pour in the dry ingredients and beat on medium speed to incorporate. Add the coconut milk and beat until smooth.
5. Pour into prepared pan and bake 35-40 minutes or until a toothpick comes out clean.
6. Let cool, then sprinkle with toasted coconut or drizzle with Chocolate Ganache.