



Easy Pound Cake (Low Carb)

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

Nutrition Information Per Serving

128.5 calories, 10.72 g carbohydrate, 1.25 g fiber, 1.47 g NET carbs, 5.7 g protein, 10.92 g fat

Ingredients

- 2 scoop(s) Vital Whey Natural
- 8 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/2 tsp(s) SweetLeaf Stevia Extract
- 4 Tbsp(s) Aroy D Coconut Milk
- 1 1/4 cup(s) Miracle Mix
- 3 large(s) pastured eggs
- 1/2 Tbsp(s) organic vanilla extract
- 4 Tbsp(s) grass-fed salted butter, melted

Preparation

1. Preheat oven 325 F. Grease an 8.5 x 4.5 loaf pan and line with unbleached parchment paper.
2. In a medium bowl, add the eggs, melted butter, coconut milk, stevia and vanilla. Beat on medium speed with a hand-held mixer to fully combine.
3. Add Miracle Mix and erythritol, and blend on medium speed to incorporate.
4. Pour batter into prepared pan. Bake 40-45 minutes or until a toothpick comes out clean.
5. Cool to room temperature and slice.

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