



## Instant Pot Keto Lemon Pound Cake

**Active Time:** 10 minutes | **Total Time:** 1 hour | **Serves:** 6

### Nutrition Information Per Serving

386.7 calories, 35.14 g carbohydrate, 4.88 g fiber, 6.26 g NET carbs, 12.82 g protein, 34.57 g fat

#### Ingredients

- 12 Tbsp(s) Lakanto Original
- 1 tsp Watkins Pure Lemon Extract
- 4 Tbsp(s) butter, soft
- 2 cup(s) almond flour
- 4 large(s) eggs
- 1 whole lemon, juice and zest
- 1/4 cup(s) sour cream
- 4 ounce(s) cream cheese, soft
- 2 tsp(s) baking powder

#### Preparation

1. Grease a 6 cup bundt pan or the Instant Pot Loaf Pan. In the inner liner of your Instant Pot, add one cup of water and the trivet.&nbsp;
2. In a large bowl, add the butter, cream cheese and Lakanto. Beat on high speed until light and fluffy. Add the lemon juice, extract and zest and mix well
3. Add the eggs and sour cream and mix again. Add the dry ingredients and mix to combine.&nbsp;
4. Pour batter into the greased pan and cover the pan with a silicone lid or foil. Transfer to the Instant Pot.
5. Close and lock the lid. Set the valve to sealing. Set the pressure to HIGH and the time for 40 minutes (or use the CAKE button and allow it to cook for 40 minutes).&nbsp;
6. Allow the pressure to release naturally for 10 minutes. Release remaining pressure.&nbsp;
7. Remove from Instant Pot, let cool.

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