

Easy Low-Carb Strawberry Shortcake

Hands-on 20 minutes Overall 45 minutes

Nutritional values (per serving, 1 slice): Total carbs: 8.7 g, Fiber: 3.1 g, **Net carbs: 5.6 g**,

Protein: 7.6 g, Fat: 22.2 g, Calories: 256 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 12 servings)

Shortcake:

- 3 cups [almond flour](#) (300 g/ 10.6 oz)
- 3/4 cup granulated [Erythritol](#) or [Swerve](#) (150 g/ 5.3 oz)
- 1/4 tsp sea salt
- 1/2 tsp [baking soda](#)
- 3 large eggs
- 3/4 cup unsweetened [almond milk](#) (180 ml/ 6 fl oz)
- 1/4 cup fresh lemon juice (60 ml/ 2 fl oz)
- 1 tsp sugar-free [vanilla extract](#) (4.2 g/ 0.15 oz)

Strawberry topping:

- 1 pint strawberries, chopped (355 g/ 12.5 oz)
- 1 tbsp granulated [Erythritol](#) or [Swerve](#) (12 g/ 0.4 oz)

Cream topping:

- 1 cup heavy whipping cream or [coconut cream](#) (240 ml/ 8 fl oz)
- Optional:* 1 tbsp powdered [Erythritol](#) or [Swerve](#) (10 g/ 0.4 oz) or a few drops of [liquid stevia](#)
- 1 tsp sugar-free [vanilla extract](#)

Instructions

- Preheat oven to 175 °C/ 350 °F (conventional), or 155 °C/ 310 °F (fan assisted) and grease a 25x30 cm (9x13 inch) pan with butter or coconut oil for dairy free. In a large bowl beat together all of the cake ingredients until smooth.
- Pour into prepared pan and transfer to the oven to bake for 30-35 minutes or until toothpick inserted into the center comes out clean. Once baked, let cool before slicing into 12 equal sized squares.
- Place the diced strawberries in a bowl along with 1 tablespoon granulated erythritol and macerate with a fork. Set aside.
- In a medium bowl beat the heavy whipping cream with the vanilla

and optionally 1 tablespoon powdered erythritol until light and fluffy.

- To serve, top each piece of shortcake with a tablespoon of whipped cream and about 2 tablespoons of chopped strawberries.
- To store, place the strawberries in a container and the whipped cream in a container and store in the refrigerator for up to 3 days (instead of the whole batch of strawberry topping, you can prepare as much as you need for the next 3 days). Keep the shortcake covered at room temperature for up to 5 days or slice and freeze for up to 6 months.

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