

Keto Chocolate Zucchini Bundt Cake

Hands-on 10 minutes Overall 1 hour 10 minutes

Nutritional values (per slice): Total carbs: 7.7 g, Fiber: 3.8 g, **Net carbs: 3.8 g**, Protein: 7.3 g,
Fat: 20.7 g, Calories: 229 kcal,

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



Ingredients (makes 16 servings)

Cake:

- 2 3/4 cups [almond flour](#) (275 g/ 9.7 oz)
- 1 1/3 cups [powdered Erythritol](#) or [Swerve](#) (200 g/ 7.1 oz)
- 1/2 cup [cacao powder](#) (43 g/ 1.5 oz)
- 2 tsp [gluten-free baking powder](#)
- 1/2 tsp sea salt or [pink Himalayan salt](#)
- 6 large eggs
- 1/2 cup melted butter or [ghee](#) (113 g/ 4 oz)
- 2 medium zucchini, pureed (240 g/ 8.5 oz)
- 2 tsp sugar-free [vanilla extract](#)

Frosting:

- 1/4 cup virgin [coconut oil](#) (55 g/ 1.9 oz)
- 1/2 cup [cacao powder](#) (43 g/ 1.5 oz)
- [stevia](#) drops, to taste

Instructions

1. Preheat the oven to 165 °C/ 325 °F (conventional), or 145 °C/ 290 °F (fan assisted) and grease a bundt pan.
2. In two separate bowls mix together the wet and dry ingredients respectively. Pour the wet mixture into the dry and mix together well. Pour the batter into the prepared pan.
3. Smooth out the top, transfer to the oven and bake for about 60 minutes or until a toothpick inserted into the middle comes out clean.
4. When the cake is done allow to cool completely before inverting onto a cake stand.
5. To make the frosting, melt together the coconut oil and cacao powder, add stevia to taste 2-3 drops at a time.
6. Pour the frosting over the cake and serve.

7. Optionally, dust with more powdered sweetener. Store covered at room temperature for up to 4 days.

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