

Keto Pumpkin Bundt Cake

Hands-on 15 minutes Overall 1 hour 15 minutes

Nutritional values (per serving, 1 slice): Total carbs: 8 g, Fiber: 3.2 g, **Net carbs: 4.8 g,**

Protein: 8.4 g, Fat: 26 g, Calories: 289 kcal,

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



Ingredients (makes 12 servings)

Cake:

- 2 3/4 cups [almond flour](#) (275 g/ 9.7 oz)
- 1/2 cup butter *or ghee*, melted (113 g/ 4 oz)
- 1 1/3 cups [powdered Erythritol](#) *or Swerve* (210 g/ 7.4 oz)
- 6 large eggs
- 8.5 oz [pumpkin puree](#) (240 g)
- 2 tsp sugar-free [vanilla extract](#)
- 2 tsp pumpkin pie spice (you can [make your own](#))
- 1/2 tsp salt
- 2 tsp [gluten-free baking powder](#)
- Optional:* [powdered Erythritol](#) *or Swerve* for dusting

Glaze:

- 1/4 cup unsalted butter *or ghee* (56 g/ 2 oz)
- 1/2 cup [powdered Erythritol](#) *or Swerve* (80 g/ 2.8 oz)
- 1 tsp [cinnamon](#)
- 1 tsp sugar-free [vanilla extract](#)

Instructions

- Preheat oven to 165 °C/ 325 °F (conventional), or 145 °C/ 290 °F (fan assisted). Combine the dry ingredients in a large mixing bowl and stir to combine.
- Add in the remaining wet ingredients: eggs, ...
- Add the pumpkin puree and vanilla extract.
- Add the melted butter. Use a hand mixer or stand mixer to combine until smooth.
- Pour the batter into a greased [bundt pan](#).
- Transfer to oven and bake for about 60 minutes or until a toothpick inserted into the middle comes out clean. Let cool for 15 minutes before transferring to a serving platter.

- Meanwhile, make the glaze by combining all ingredients in a small pot over low heat. Cook just until melted. Pour the glaze over the bundt cake.
- Dust with powdered Erythritol or Swerve.
- Slice and serve! To store, let it cool down and store at room temperature for up to 2 days, or keep refrigerated for up to 5 days.

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