

Low-Carb Chocolate Truffle Cake

Hands-on 30 minutes Overall 3-4 hours

Nutritional values (per serving): Total carbs: 12.8 g, Fiber: 5.6 g, **Net carbs: 7.2 g**,

Protein: 9.3 g, Fat: 40.3 g, Calories: 421 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 1/4 cups powdered Erythritol or Swerve (200 g/ 7.1 oz)
- 1/2 cup cacao powder or Dutch process cocoa powder (45 g/ 1.6 oz)
- 2 tsp gluten-free baking powder
- 1/2 tsp sea salt
- 6 large eggs
- 1/2 cup melted butter *or ghee* (115 g/ 4.1 oz)
- 2 medium zucchini, pureed (240 g/ 8.5 oz)
- 2 tsp sugar-free vanilla extract

Icing:

- 2 sticks unsalted butter, softened (225 g/ 8 oz)
- 2 cups powdered Erythritol or Swerve (300 g/ 10.6 oz)
- 1 cup cacao powder or Dutch process cocoa powder (85 g/ 3 oz)
- 1 tbsp sugar-free vanilla extract
- 3/4 cup heavy whipping cream (180 ml/ 6 fl oz) - *plus additional if needed*

Toppings:

- 1/2 batch Three Ingredient Keto Chocolate Truffles (*1/2 recipe makes 8 regular truffles*)
- 2 heaped tbsps dark chocolate shavings (28 g/ 1 oz) - *use sugar free chocolate, or 85-90% dark chocolate, or even 100% chocolate.*

Note: See intro for suggestions on how to reduce the sweetness and make this keto treat more bittersweet.

Instructions

1. Start by making the Three Ingredient Keto Chocolate Truffles. I used just half of the recipe. You can make 8 truffles, or up to 16

small truffles to have 1 truffle per each serving.

2. To make the cake, preheat the oven to 165 °C/ 325 °F (conventional), or 145 °C/ 295 °F (fan assisted) and grease two 20 cm (8 inch) round cake pans. In two separate bowls mix together the wet and dry ingredients respectively. To puree the zucchini you can use a food processor.
3. Pour the wet mixture into the dry and mix together well. Pour the batter into the prepared pans. Smooth out the top, transfer to the oven and bake for 30-40 minutes or until a toothpick inserted into the middle comes out clean.
4. When the cake is done allow to cool completely before removing from pan. Carefully wrap the cakes in plastic wrap and place in the refrigerator overnight if time allows.
5. To make the icing combine all of the ingredients in a large bowl and beat with an electric hand mixer until light and fluffy. Transfer 1 cup of frosting to a piping bag fitted with a star attachment.
6. Place one of the cakes on a cake stand with the bottom side facing up. Place 1 1/2 cups of frosting in the middle and spread outwards with an offset spatula until it's evenly distributed with a bit of overhang. Place the other cake on top with the flat side facing down.
7. Top with remaining icing and smooth out the top and the sides. Now you can create whatever design you'd like on the sides. I used the back of a spoon to pull lightly through the icing to create vertical stripes.
8. Use the piping bag to place a line of frosting around the base. Place 8 stars of icing around the top of the cake and top each with a truffle, place another star between each of those and one in the middle.
9. Top with chocolate shavings and serve.
10. Store in an airtight container or covered tightly with aluminum foil or plastic wrap in the refrigerator for up to 7 days.

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