

# Low-Carb Ombre Berry Celebration Cake

Hands-on 20 minutes Overall 3-4 hours



**Nutritional values (per serving, 1 slice):** Total carbs: 6.8 g, Fiber: 2.4 g, **Net carbs: 4.4 g**,

Protein: 8.6 g, Fat: 41 g, Calories: 423 kcal,

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

## Ingredients (makes 16 servings)

### Cake base:

- 1/2 cup [almond flour](#) (50 g/ 1.8 oz)
- 1 cup [coconut flour](#) (120 g/ 4.2 oz)
- 2 tsp [gluten-free baking powder](#)
- 2 sticks butter (226 g/ 8 oz)
- 3 tbsp heavy whipping cream (45 ml)
- 12 large eggs
- 1/2 tsp sea salt
- 1 cup granulated [Swerve](#) or [Erythritol](#) (200 g/ 7.1 oz)
- 2 tsp [vanilla bean powder](#) or 1-2 tsp sugar-free [vanilla extract](#)
- 1 tsp [xanthan gum](#) or [glucomannan powder](#)
- 3 tbsp [beetroot powder](#) (18 g/ 0.6 oz) or few drops of natural pink food dye

### Filling:

- 1 cup heavy whipping cream (240 ml/ 8 fl oz)
- 1 tbsp [confectioners Swerve](#) or [Erythritol](#) (10 g/ 0.4 oz)
- 1/2 cup crumbled [freeze-dried raspberries](#) (20 g/ 0.7 oz) or 1 cup fresh raspberries (123 g/ 4.3 oz)

### Frosting:

- 1 cup + 1 tbsp butter (240 g/ 8.5 oz)
- 1 cup full-fat cream cheese (240 g/ 8.5 oz)
- 2 tbsp [confectioners Swerve](#) or [Erythritol](#) (20 g/ 0.7 oz)

## Instructions

1. Preheat oven to 170 °C/ 340 °F (fan assisted), or 190 °C/ 375 °F (conventional). Remove the butter from the fridge and bring to room temperature.
2. Cream butter and Swerve until light and fluffy. Add the eggs,

cream, salt and vanilla and beat slowly to combine. The mixture will look like it's all wrong and curdled, but don't panic it'll come right.

3. In a bowl, combine flours, baking powder and xanthan gum and whisk to remove lumps. Add the flour mixture to the mixing bowl and beat until it forms a batter.
4. Divide into four bowls and add colouring of choice, ranging from a very pale tint to a strong pink. I have a set of two loose bottomed sandwich cake pans, measuring 20 cm x 5 cm (7.9" x 2"), which are used for layer cakes. I used these tins in two batches.
5. Spoon your cake batters into your tin(s) and bake for 15-20 minutes. The length of time will depend on your cake tin, so check it regularly.
6. Remove cakes and place on a rack to cool completely and then bake your next batch.
7. To make the filling, whip your cream, adding sweetener. Crumble the freeze-dried raspberries.
8. To make the frosting, whip the butter, cream cheese and sweetener until light and fluffy. Divide the frosting in half, tint one half pale pink and leave the other half white. Set aside.
9. Trim the domed tops off the cakes and start with the darkest layer on the bottom.
10. Top with whipped cream and a sprinkle of raspberries and then the next layer of cake. Continue until you reach the palest pink cake on top. You can optionally leave some raspberries for decorating.
11. Invert this cake so that the bottom becomes the flat, even top.
12. Using an offset spatula, knife or spoon, gently apply the white frosting over the joins in the cake and then sit it in the fridge for 10 minutes to firm it a little.
13. Gently apply the white frosting all over the cake, leaving it a little rustic if that's what you like.

14. Once that's done, apply the pink frosting starting with a solid coverage at the bottom of the cake and finishing with a small amount at the 1/3 mark of the cake. Swirl these icings together with your spatula until you reach the desired effect. Refrigerate to set.
15. Decorate with fresh flowers directly before serving.
16. Store in the refrigerator for up to 5 days.

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