



SMORE'S LAYER CAKE

Sugar-Free, Low Carb, Keto-Friendly

Recipe by Deedee (@ketowithdeedee) and featured on MariGoldBars.com

"This cake was so delicious! It's layers of vanilla cake with chocolate ganache & cinnamon marshmallow filling. Iced in homemade whipped cream with more chocolate ganache drizzle."

- Deedee

INGREDIENTS:

Low-Carb Vanilla Cake

- 4 TBSP Butter, softened
- 1/2 C Sweetener (i.e. allulose)
- 3 Eggs, room temperature
- 1 C Almond Flour
- 1/4 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1 1/2 TSP Baking Powder
- 3/4 C Sour Cream
- 2 TSP Vanilla Extract
- Pinch of salt

Cinnamon Marshmallow Filling

- 4 Oz Cream cheese, softened
- 2 TBSP Butter, softened
- 1 TSP Vanilla extract
- 1 TBSP Heavy cream
- 1/2 C Powdered sweetener (i.e. allulose)
- 1 TSP Cinnamon
- 1 TSP Marshmallow flavoring by @oooflavors

DIRECTIONS (Cake):

1. Mix butter, sweetener, & eggs until combined. Add all dry ingredients and mix just until combined. Stir in vanilla & sour cream.
2. I used three 6 inch cake pans, but you can use a larger pan or even cupcakes. Bake at 350 for 20-25 minutes until a toothpick comes out clean.

DIRECTIONS (Filling):

1. In electric mixer, blend together butter & cream cheese until combined. Add in vanilla extract & heavy cream and mix until you get a nice creamy mixture.
2. Add in sweetener and mix until everything is smooth. If you want thicker icing add more sweetener, if you want thinner icing add more heavy cream.

Keto Chocolate Ganache

1/3 Cup heavy cream, 1/2 Cup keto-friendly chocolate chips (I use @choczero)

Heat cream in microwave until bubbling hot. Add chocolate chips and cover. Let sit 5 mins. Whisk together until it thickens up & let cool to room temperature. The longer it sits the thicker it will get.

The topping is crunched graham cracker cereal by @catalinacrunch & toasted marshmallows by @lovemaxsweets. I used my @culinaryjochef kitchen torch to toast the marshmallows.



Featuring MariGold
Creamy Vanilla Whey Isolate
(MariGoldBars.com)

