



GINGERBREAD POUND CAKE

By Dr. Cindy Tanzar
(Maintenance/Special Occasions)

This rich, spiced Gingerbread Pound Cake is a festive and flavorful treat perfect for holidays, gatherings, or cozy winter evenings. Made with almond flour and warmly spiced with ginger, cinnamon, nutmeg, and cloves, it delivers the dense, moist texture of a classic pound cake without refined sugar or flour. A dusting of Swerve Confectioners or a zesty lemon cream cheese frosting takes it to the next level—elegant enough for a celebration, comforting enough for everyday joy during maintenance.

Makes 12–16 slices.



INGREDIENTS

8 oz. cream cheese, softened
8 Tbsp (1 stick) Kerry Gold butter, softened
3/4 cup Swerve Brown
4 pastured eggs



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1 tsp. pure vanilla extract
3 cups almond flour
1-1/2 Tbsp ground ginger
1 Tbsp baking powder
1 Tbsp cocoa powder
1-1/2 tsp. ground cinnamon
1/2 tsp. Pink Himalayan salt
1/4 tsp. ground cloves
1/4 tsp. ground nutmeg
Swerve Confectioners, for sprinkling

Optional Frosting:

8 oz cream cheese, softened
1/2 cup Kerry Gold butter (1 stick), softened
2/3 cup Swerve Confectioners
Zest of one lemon, grated
1/2 lemon, juiced (or more to taste)
3 Tbsp heavy cream (or more to make of spreadable consistency)

INSTRUCTIONS

Preheat oven to 325°F. Grease a 10-12 cup bundt pan.

In a large bowl, beat together the cream cheese and butter until creamy. Add the Swerve Brown and beat about 3 minutes, until light and fluffy.

Add eggs one at a time, beating after each addition. Scrape bowl as you go. Add vanilla and mix.

Add almond flour, ginger, baking powder, cocoa powder, cinnamon, salt, cloves and nutmeg.

Spread batter into bundt pan, baking 50-60 minutes until top is set and firm to touch. Cool cake in pan at least 20 minutes before flipping onto wire rack.

Sprinkle with powdered sugar or add a dollop of the frosting.