



SPICE CAKE

(WITH CREAM CHEESE FROSTING)

By Dr. Cindy Tazar

(Special Occasions)

Warm, cozy spices and a rich cream cheese frosting make this low-carb spice cake a perfect treat for holidays and special occasions. Moist and flavorful with hints of cinnamon, nutmeg, and ginger, it's topped with a smooth, creamy finish—delicious on its own or with a sprinkle of toasted pecans.

Makes 8 servings.



INGREDIENTS

CAKE:

- 1 stick plus 2 Tbsp Kerry Gold butter, soft
- 5 oz cream cheese, soft
- 3/4 cup granular Swerve
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger



GENESIS
Health Solutions
WHERE HEALTH BEGINS

1/2 tsp. ground nutmeg
1/4 tsp. ground cloves
Pinch Pink Himalayan salt
1 tsp. baking powder
2 Tbsp coconut flour
1-1/2 cup almond flour
5 eggs

FROSTING:

4 oz. cream cheese, soft
1 stick Kerry Gold butter
2/3 cup powdered Swerve
1 tsp. ground cinnamon
2 Tbsp organic heavy cream

DIRECTIONS

Preheat oven to 350°F. Grease 9-inch round pan and line bottom with parchment. Cream the butter and cream cheese until smooth and fluffy. Add Swerve, cinnamon, ginger, nutmeg, cloves, salt and baking powder and mix well on low. Add coconut flour, almond flour and eggs (one at a time) – mixing well after each egg. Scrape bowl and mix for 2-3 minutes. Pour cake into pan and bake 30-40 minutes or until inserted toothpick comes out clean. Cool cake in pan 10 minutes, then turn onto a rack to cool.

For frosting, place cream cheese and butter in a bowl and mix until smooth and creamy. Add powdered Swerve and cinnamon, mixing on low speed to combine. Add heavy cream and mix 2 minutes. Spread frosting over cooled cake. Can top with toasted chopped pecans.