

Plate Dream

Keto Lemon Bread Recipe – Easy Low-Carb Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups almond flour
- [ ] 1/2 cup erythritol
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 4 large eggs
- [ ] 1/4 cup melted butter
- [ ] 1/4 cup unsweetened almond milk
- [ ] Zest of 2 lemons
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract

Optional Frosting

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp butter, softened
- [ ] 2 tbsp powdered erythritol
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C) and line a 9×5-inch loaf pan with parchment.
2. In a bowl, whisk together almond flour, erythritol, baking powder, and salt; set aside.
3. In another bowl, beat the eggs, then whisk in melted butter, almond milk, lemon zest, lemon juice, and vanilla.
4. Combine wet and dry mixtures, folding gently until just incorporated. baking homemade bread techniques teach us not to over-mix.
5. Pour batter into the pan, smooth the top, and bake for 22-25 minutes, or until a toothpick comes out clean.
6. Let the loaf cool 10 minutes, then drizzle with optional frosting made by blending cream cheese, butter, powdered erythritol, and lemon zest.

Nutrition per serving

210 kcal	6 g	5 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil.
- A pinch of almond extract deepens the nutty flavor.
- For extra zest, toss a few strips of lemon peel into the batter.