

Zucchini Bread Recipes

Keto Lemon Bread – 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
- [ ] 1/3 cup erythritol
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup unsalted butter, melted
- [ ] 3 large eggs, room temperature
- [ ] 2 tbsp fresh lemon zest
- [ ] 3 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1/4 cup sour cream

Lemon Glaze (optional)

- [ ] 2 tbsp powdered erythritol
- [ ] 1 tsp lemon juice
- [ ] 1 tsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-x-5-inch loaf pan with butter or line with parchment.

2. In a large bowl, whisk together almond flour, erythritol, baking powder, and salt; set aside.



3. In another bowl, combine melted butter, eggs, lemon zest, lemon juice, vanilla, and sour cream; whisk until smooth.



4. Gently fold the wet mixture into the dry ingredients until just combined; avoid overmixing.



5 Pour batter into the prepared pan, smoothing the top with a spatula.



6 Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.



7 If using glaze, whisk powdered erythritol, lemon juice, and melted butter; drizzle over the hot loaf.



8 Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

Nutrition per serving

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

Tips & notes

- If the batter looks too thick, add a tablespoon of almond milk.
- For extra lemon punch, zest an additional half lemon into the glaze.
- Slice with a sharp serrated knife to keep edges clean.