



Keto Coffee Cake Muffins

This easy Keto Coffee Cake Muffin recipe is perfect for your next brunch - or to freeze for those last minute breakfasts! It took a few tries to perfect this recipe and the result is a light cake-like muffin that your family will love!

Would you add cream cheese frosting on top??? It's delicious!

Recipe:

Muffin Batter:

2 C Almond Flour

½ C Powdered Sweetener

1.5 tsp Baking Powder

¼ tsp Salt

Mix together, then add:

2 Eggs

3 T Softened Butter

1 tsp Vanilla

⅓ C Coconut Almond Milk (or just Almond Milk)

Mix together, then prepare Cinnamon Filling:

1/3 Cup Sweetener

2 Tablespoon Cinnamon

1 Tablespoon Melted Butter

Line muffin cups with parchment paper liners. Put one spoonful of batter in, sprinkle in cinnamon filling, then top with another spoonful of batter and cinnamon filling until cups are $\frac{3}{4}$ full.

Bake at 350 for 20-25 minutes!



The Keto Dad Tips and Tricks:

- We prefer using powdered Swerve and liquid Stevia so there's no grittiness from the granulated sweeteners.
- Add the Cream Cheese Frosting after they have cooled!
- You can also make the cinnamon filling without the butter and sprinkle the cinnamon/sweetener mixture on top!
- Make these as muffins or mini loaves!
- Want to make it a little "extra"? Add some chopped pecans on top!

Makes 12 Muffins

Per Muffin: Calories: 171, Fat: 15g, Carbs: 5g, Fiber 3g, (Net Carbs 2) Protein: 5g

SimpleFunKeto.com

Facebook: The Keto Dad Instagram: @theketodadlife YouTube: The Keto Dad