



# Double Chocolate 90 Second Cupcake

Keto Double Chocolate Cupcake with Cream cheese...and it only takes 90 seconds?! This dessert recipe will be your go-to when you need a little chocolate in your life! Boss Babe and I love to split one after the kids go to bed. You're going to want to add this one to your list!

## Here are the Ingredients You'll Need:

- 1 T Butter
- 1 Egg
- 1/2 tsp Vanilla
- 2 T Almond Flour
- 1 tsp Swerve + 1 Dropper Liquid Stevia
- 1 T Cacao Powder
- Pinch Salt
- 1 T Chocolate Chips
- 5 bits of cream cheese (each about the half the size of an almond)



## Recipe:

- Melt the butter in your mug
- Mix in the egg and vanilla, then the rest of the ingredients. Drop in cream cheese
- Microwave for 90s-1:45
- Mix up some heavy cream, cream cheese, and a little keto sweetener for topping!

## The Keto Dad Tips:

- I make it Dairy Free by leaving out the Cream Cheese! For topping, you can whip up coconut cream instead
- Add a few berries on top for a little more flavor!
- Cacao .... or Cocoa? Stick with Cacao - it has more nutrients and is less processed!

**Serves:** Makes 1, Serving Size: 1

**Macros:** Calories 317, Fat 28g, Carbs 5g, Fiber 2g, (Net Carbs 3) Protein 10g

SimpleFunKeto.com

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