

Decadent Keto Chocolate Cake with Ganache & Caramel - Low Carb, Big Flavor

Decadent Keto Chocolate Cake with Melted Ganache and Caramel



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cake:

- 1½ cups almond flour
- ¼ cup unsweetened cocoa powder
- ½ tsp baking powder
- ¼ tsp salt
- 2 large eggs
- ¼ cup unsweetened almond milk
- ¼ cup melted butter
- 1 tsp vanilla extract
- ¼ cup erythritol (or preferred keto-friendly sweetener)

For the Toppings:

- ⅓ cup sugar-free caramel sauce
- ¼ cup sugar-free dark chocolate chips
- 1 tbsp heavy cream

DIRECTIONS

- 1.** Prep the Oven & Pan: Preheat your oven to 350°F (175°C). Grease an 8-inch cake pan or line it with parchment paper for easy removal.
- 2.** Mix Dry Ingredients: In a large mixing bowl, whisk together the almond flour, cocoa powder, baking powder, and salt.
- 3.** Combine Wet Ingredients: In another bowl, beat the eggs, almond milk, melted butter, vanilla extract, and erythritol until smooth.
- 4.** Make the Batter: Gradually mix the wet ingredients into the dry ingredients until well incorporated and smooth.
- 5.** Bake the Cake: Pour the batter into the prepared pan and spread evenly. Bake for 18-20 minutes, or until a toothpick comes out clean from the center. Let the cake cool completely before adding toppings.
- 6.** Add the Caramel: Slice the cooled cake and drizzle warm sugar-free caramel sauce over each slice for that gooey, sweet finish.
- 7.** Make the Ganache: In a microwave-safe bowl, combine chocolate chips and heavy cream. Microwave in 30-second bursts, stirring each time, until melted and smooth.
- 8.** Final Drizzle & Serve: Drizzle the ganache generously over each caramel-topped slice. Serve immediately or refrigerate for a chilled, fudgier texture.

SWAPS & NOTES

: dense, moist texture from almond flour, deep cocoa richness,

sweet and sticky caramel swirls, and a glossy, melted chocolate ganache on top.

It's low in carbs and sweetened with erythritol, so it fits seamlessly into a keto lifestyle.

Whether you're celebrating a special occasion or just craving

chocolate, this is a go-to recipe that always satisfies.

Prep the Oven & Pan Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Let the Cake Cool : This prevents the caramel and ganache from sliding off.

Use High-Quality Chocolate : A good sugar-free dark chocolate makes all the difference in flavor.

Make it Nut-Free : Substitute almond flour with sunflower seed flour for a nut-free version.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/decadent-keto-chocolate-cake-with-ganache-caramel-low-carb-big-flavor/>