

My Favorite Aldi-Friendly Keto Lemon Pound Cake with Cream Cheese Frosting

keto lemon cream cheese pound cake



OVEN
350°F

TIME
35 min

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INGREDIENTS

Wet Ingredients:

- 4 Aldi organic eggs
- 4 oz. Aldi cream cheese, softened
- 4 tbsp Aldi Irish butter, softened
- 4 tsp Aldi lemon extract

Dry Ingredients (add one at a time):

- 1 1/4 cups Aldi almond flour
- 2 tsp Aldi baking powder
- A few sprinkles of Aldi salt
- 3-4 tbsp sweetener of choice (I use a powdered monkfruit erythritol blend)

Instructions:

Preheat your oven to 350°F (175°C) and butter a loaf pan generously. I like using the Aldi Irish butter here for flavor-it's rich and makes the edges crisp up just a bit.

Mix the wet ingredients first. I start by beating the eggs, cream cheese, butter, and lemon extract until smooth and creamy. You want to get out all the lumps from the cream cheese, so don't be afraid to give it a good whip.

Add in the dry ingredients, one at a time. Almond flour first, then baking powder, salt, and sweetener. I start with 3 tablespoons of sweetener and taste the batter-sometimes I go up to 4, depending on the lemon extract.

Pour into the prepared loaf pan and bake for about 35 minutes. You'll know it's done when a toothpick

inserted in the center comes out clean and the top is golden.

Let it cool completely. I can't stress this enough. If you try to frost it too soon, the frosting will melt off and make a mess. I usually let it sit out for an hour, then transfer to the fridge to cool fully.

The Frosting:

1/4 cup sweetener of choice (again, I use powdered monkfruit erythritol)

2 tsp Aldi lemon extract

Tips From My Kitchen:

Room temp is key: Make sure your butter and cream cheese are softened before mixing. It makes a huge difference in the texture.

Taste the batter before baking. You can adjust the sweetener or lemon extract if needed-especially if you're using a different brand than I do.

Don't skip the cooling time: It helps the structure set and keeps the frosting from sliding off.

Store it chilled: I keep it in the fridge, and it's still perfect up to 4 days later. Honestly, it might be even better cold.

Variations I've Tried:

Add lemon zest for extra brightness and a bit of texture.

Top with sliced almonds for a little crunch.

Swap lemon for vanilla or almond extract to change up the flavor profile.

Make it in a muffin tin for individual servings-reduce the bake time to about 20-25 minutes.

What I Serve It With:

FAQs From My Kitchen:

Final Thoughts:

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and butter a loaf pan generously. I like using the Aldi Irish butter here for flavor-it's rich and makes the edges crisp up just a bit.
2. Mix the wet ingredients first. I start by beating the eggs, cream cheese, butter, and lemon extract until smooth and creamy. You want to get out all the lumps from the cream cheese, so don't be afraid to give it a good whip.
3. Add in the dry ingredients, one at a time. Almond flour first, then baking powder, salt, and sweetener. I start with 3 tablespoons of sweetener and taste the batter-sometimes I go up to 4, depending on the lemon extract.
4. Pour into the prepared loaf pan and bake for about 35 minutes. You'll know it's done when a toothpick inserted in the center comes out clean and the top is golden.
5. Let it cool completely. I can't stress this enough. If you try to frost it too soon, the frosting will melt off and make a mess. I usually let it sit out for an hour, then transfer to the fridge to cool fully.
6. The Frosting: Now for the best part: the creamy, zesty frosting that takes this cake to the next level. Here's what I use:
7. 4 oz. Aldi cream cheese, softened
8. 4 tbsp Aldi Irish butter, softened
9. 1/4 cup sweetener of choice (again, I use powdered monkfruit erythritol)
10. 2 tsp Aldi lemon extract

11. I beat everything together until it's light and fluffy. If I want a more indulgent version (which, let's be honest, I usually do), I double the recipe and pile it on thick. Once the cake is fully cool, I spread the frosting evenly over the top, then store the whole loaf in the fridge.
12. It firms up beautifully and slices clean without losing its creamy texture.
13. Tips From My Kitchen: Room temp is key: Make sure your butter and cream cheese are softened before mixing. It makes a huge difference in the texture.
14. Taste the batter before baking. You can adjust the sweetener or lemon extract if needed-especially if you're using a different brand than I do.
15. Don't skip the cooling time: It helps the structure set and keeps the frosting from sliding off.
16. Store it chilled: I keep it in the fridge, and it's still perfect up to 4 days later. Honestly, it might be even better cold.
17. Variations I've Tried: Add lemon zest for extra brightness and a bit of texture.
18. Top with sliced almonds for a little crunch.
19. Swap lemon for vanilla or almond extract to change up the flavor profile.
20. Make it in a muffin tin for individual servings-reduce the bake time to about 20-25 minutes.
21. What I Serve It With: Usually, this is a stand-alone treat. But sometimes I'll serve a slice with a cup of hot black coffee or iced green tea-it balances out the richness. If I'm entertaining, I'll pair it with a berry compote for a colorful finish.
22. FAQs From My Kitchen: Q: Can I use coconut flour instead of almond flour?Not in this recipe. Coconut flour behaves totally differently-it absorbs way more moisture and would make this dry. Stick with almond flour here.
23. Q: Is it overly eggy?Nope. The cream cheese and lemon balance out the egg flavor nicely. I find the texture more like a classic pound cake than a sponge.
24. Q: Can I freeze this?Yes! Just slice it, wrap each piece in parchment or plastic, and freeze. Let it thaw in the fridge or on the counter before eating.
25. Q: What if I don't have lemon extract?You can use fresh lemon juice and zest, but you'll need more of both to match the intensity. Start with 2 tbsp juice and the zest of one lemon.

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

Original recipe: <https://chefmaniac.com/my-favorite-aldi-friendly-keto-lemon-pound-cake-with-cream-cheese-frosting/>