

PEPPERMINT, CHOCOLOATE KETO ROLL

CAKE:

4 eggs

1 teaspoon baking powder

3 T. granulated erythritol (swerve is my favorite)

1 cup keto fuel powder

¼ cup + 1 Tablespoon whipping cream

¼ cup + 2 Tablespoons unsweetened cocoa powder

Preheat oven to 350. Place ingredients in bowl and mix until smooth. Pour batter onto a parchment paper lined jelly-roll pan (the batter will be very thin). Bake for 8-10 minutes or until light golden brown. Remove from oven and flip cake onto another sheet of parchment paper. Remove original parchment paper and discard. Starting on the edge (longer edge), gently roll cake with parchment paper you flipped it onto. Place on cooling rack to completely cool.

PEPPERMINT CREAM FILLING:

1 cup (8 oz.) cream cheese, room temperature

1 stick butter, room temperature

½ teaspoon peppermint extract (not mint)

¾ cup confectioners erythritol (swerve is my favorite)

2 cups already prepared sweetened whipped cream

Optional: Whipped cream for garnish

Place cream cheese, butter and confectioners erythritol in a bowl and cream with electric mixer; add peppermint extract and mix. Stir in whipped cream gently until well incorporated (you can use an electric mixer on the lowest setting).

TO ASSEMBLE:

Unroll cooled cake gently (do not worry if it cracks because when you roll it back up no one will know). Spread cream mixture over the entire cake surface. You will have more cream than is needed so save the extra for fat bombs. Gently roll cake back up and wrap in plastic wrap. Refrigerate for at least 4 hours or overnight.

TO SERVE:

Remove plastic wrap. Cut off un-even ends of the cake roll. Cut into 22 even slices.

NOTE: *Extra cream can be frozen in dollops and drizzled with Lilly's melted chocolate chips and frozen for fat bombs...YUM!*