Cloud Cake is the best dessert to consume for people who want low carbs. it has an incredible soft and moist texture with the crunchiness and fluffiness inside.

Ingredients:

- 1 cup plain Greek yogurt or coconut yogurt
- 1 1/2 cups powdered erythritol
- 1 1/2 cups unsalted butter, softened
- 1/2 cup almond flour
- 1 1/4 cups coconut flour
- 1 teaspoon vanilla extract (sugar-free)
- A pinch of salt
- 16g baking powder
- 5 large eggs

Instructions:

1. Heat up your oven to 360°F .
2. Take a cakepan of 22cm and place a parchment paper in it.
3. Take a large bowl, add the powdered erythritol and softened butter.
4. Mix all these until smooth.
5. Now add eggs gradually.
6. Take another bowl, add coconut flour, baking powder, almond flour and a pinch of salt in it.
7. Mix all the dry ingredients altogether.
8. Now add the dry ingredients into the wet mixture with the yogurt as an alternate.
9. Mix until everything is well combined.
10. Add vanilla extract.
11. Transfer the batter into the cake pan and make an even layer.
12. Bake it in the oven for 35-40 minutes and then insert a toothpick to see if it is baked properly.
13. Cool the cake at the room temperature. Cake is ready to enjoy.

Nutritional Facts:

Calories: ~330 Net Carbs: ~5 grams Protein: ~6 grams Fat: ~32 grams