

Texas Sheet Cake

Prep Time - 15 mins

Cook Time - 30 mins

Resting time - 1 hr

The classic chocolate Texas Sheet Cake gets a low carb, grain-free makeover. It's a wonderful keto dessert for any time of year.

Course: Dessert

Cuisine: American

Keyword: keto chocolate cake, texas sheet cake recipe

Servings: **20** servings

Calories: 230 kcal

Ingredients

Cake:

- 2 cups [almond flour](#)
- 3/4 cup [Swerve Sweetener](#)
- 1/3 cup [coconut flour](#)
- 1/3 cup [unflavoured whey protein powder](#)
- 1 tbsp baking powder
- 1/2 tsp salt
- 1/2 cup butter
- 1/2 cup water
- 1/4 cup [cocoa powder](#)
- 3 large eggs
- 1 tsp [vanilla extract](#)
- 1/4 cup heavy cream
- 1/4 cup water

Frosting:

- 1/2 cup butter
- 1/4 cup [cocoa powder](#)
- 1/4 cup cream
- 1/4 cup water
- 1 tsp [vanilla extract](#)
- 1 1/2 cups [powdered Swerve Sweetener](#)
- 1/4 tsp [xanthan gum](#)
- 3/4 cup chopped pecans

Instructions

Cake:

1. Preheat oven to 325F and grease a 10x15 inch rimmed sheet pan very well.
2. In a large bowl, whisk together the almond flour, sweetener, coconut flour, protein powder, baking powder, and salt. Break up any clumps with the back of a fork.
3. In a medium saucepan over medium heat, combine the butter, water, and cocoa powder, stirring until melted. Bring to a boil and then remove from heat. Add to the bowl.
4. Add eggs, vanilla extract, cream and water and stir until well combined. Spread in prepared baking pan.
5. Bake 15 to 20 minutes, until cake is set and a tester inserted in the center comes out clean.

Frosting:

1. In another medium saucepan, combine butter, cocoa powder, cream, and water. Bring to a simmer, stirring until smooth. Stir in vanilla extract. Add powdered sweetener 1/2 a cup at a time, whisking vigorously to dissolve any clumps. Whisk in xanthan gum.
2. Pour over warm cake and sprinkle with pecans. Let cool until frosting is set, about 1 hour.

Recipe Notes

Serves 20 (or more!). Each serving has 2.8 g NET CARBS.

Sugar Alcohols (erythritol): 26.25g

Nutrition Facts

Texas Sheet Cake

Amount Per Serving (1 serving = 1/20th of cake)

Calories 230 Calories from Fat 183

% Daily Value*

Total Fat 20.3g**31%**

Total Carbohydrates 5.9g**2%**

Dietary Fiber 3.1g**12%**

Protein 5.8g**12%**

* Percent Daily Values are based on a 2000 calorie diet.