

# Blueberry cream cheese streusel donuts

I didn't want to turn on the oven it's so hot out, so something that would fit into my toaster oven – my donut pan! Delicious! BUT the cream cheese layer wasn't pronounced enough for me and seemed to bake into the cake. So next time I am going to mix some cream cheese with a tablespoon of egg white and sweetener and layer that on instead. But these donuts held up well and are moist and tender. I zested a whole lemon into the streusel topping. Makes 12 donuts.

172 calories, 15 g fat, 4 net carbs, 4 g protein

## For the cake layer:

- 6 Tbsp butter
- 1/3 cup Swerve sweetener
- 2 eggs
- 1 Tbsp vanilla extract
- 1 cup almond flour
- 1/4 cup coconut flour
  
- pinch of salt
- 2 tsp baking powder
- 1/4 tsp xanthan gum
- 1/2 cup almond milk (unsweetened)

- 1 1/4 cups blueberries

## **For the cream cheese layer:**

- 3 oz cream cheese
- 1 egg
- 1 Tbsp Swerve sweetener

## **For the streusel topping:**

- 3 Tbsp butter
- 1 cup almond flour
- 3 Tbsp Swerve Sweetener
- 1/2 tsp lemon zest