

# Keto Ginger Ripple Cake

**Calories:** 0 kcal

**Servings:** 10

**Time:** 1 Mins

## Ingredients

- 500.00 ml Cream
- 24.00 whole Keto Ginger Snap Cookies
- 1.50 tsp Lakanto Monkfruit Classic Sweetener (Erythritol substitute)

## Instructions

1. Whipped Cream:
2. In a large mixing bowl, add thickened cream and Lakanto monkfruit classic sweetener. Using an electric hand beater and whip on medium-high until firm peaks form.
3. Cake:
4. On a long/rectangle plate or serving platter, dollop and spread a little of the whipped cream down the middle, lengthways, to create a base, wide enough for two lengths of cookies.
5. Divide cookies into two pile of 12 cookies. Pick up 1 cookie and coat 1 side with around 1 tbsp of the whipped cream mixture and stand it upright in the whipped cream dollop on the plate/platter.
6. Pick up the second cookie and sandwich it against the first cookie so that the whipped cream is sandwiched between the two.
7. Pick up a third cookie and spread 1 tbsp of whipped cream on one side and sandwich it against the second cookie
8. Repeat these steps until you get 12 cookies sandwiched along one side in a log shape, then repeat the same length ripple log alongside it.
9. Coat the entire cake with whipped cream mixture until covered without cookies showing through. Refrigerate overnight to achieve a cake-like texture with the cookies, as they will soak in the whipped cream and soften.
10. \*Optional\* sprinkle Lakanto golden sweetener along the top of the cake before serving. Cake should last 2-3 days in a sealed container in the fridge.

## Equipment

- Rectangle serving plate or platter
- Electric hand beater