

Keto Flourless Chocolate Cake

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Servings: 12

Chocolate Cake

Ingredients:

- 2 cups Choczzero (discount code: lowcarblove) semisweet chocolate chips or chopped chocolate
- 1 cup unsalted butter
- 1 cup sweetener
- 0.5 teaspoon salt
- ½ teaspoon of instant coffee
- 1 tablespoon of vanilla extract
- 6 large eggs slightly beaten
- ⅓ cup Dutch processed cocoa powder

Strawberry Sauce

Ingredients:

- 5 big strawberries

- 3 tablespoon of sweetener
- 1 teaspoon of lemon juice
- 1 teaspoon of vanilla extract

Directions:

1. Preheat the oven to 375 degrees F.
2. Grease a cake pan.
3. Cut a piece of parchment to fit the bottom of the pan. Place it in the bottom of the pan and spray it with nonstick cooking spray. Set aside.
4. Add the chocolate and butter in a large microwave-safe bowl, and heat until the butter is melted and the chips are soft.
5. Add the sugar, salt, and vanilla extract and stir to combine.
6. Add the eggs and stir until smooth. Add the cocoa powder and stir until just combined. Don't over mix.
7. Pour the batter into the prepared pan and bake the cake for 20 to 25 minutes.
8. Let the cake cool.
9. Loosen the edges of the pan with a butter knife and carefully turn it upside down onto a cake plate or serving plate.
10. Add sauce ingredients to a pot. Cook over medium low heat until thickened.
11. Allow to cool and pour over cake.

Nutrition:

Nutrition per serving:

- 2g Net Carbs
- 0g Fiber

- 2g Total Carbs
- 3g Protein
- 18g Fat
- 196 Calories