FLOURLESS CHOCOLATE *Cake*

MAGIC MONDAY RECIPE

Ingredients:

CAKE

- 1 cup chocolate chips
- 1/2 cup butter
- 3/4 cup coconut sugar
- 3 large eggs
- 1/2 cup cocoa powder
- 1 tablespoon vanilla extract
- 1/2 teaspoon sea salt

GLAZE

- 1 cup chocolate chips
- 1/2 cup full fat canned coconut milk
- to taste maple syrup optional- if the frosting is too bitter for your taste

Method:

- Preheat oven to 375F. Line the bottom of an 8" springform cake pan with parchment paper.
- In a saucepan, melt butter (or coconut oil) over medium heat then add chocolate chips, remove from heat, and stir until completely smooth.
- Add rest of ingredients for cake and whisk until smooth.
- Pour batter into the cake pan and bake on 375F for 30 minutes, then cool.
- For the frosting, heat coconut milk over medium heat. Once simmering, remove from heat, add chocolate chips, and stir until melted and combined. Whisk until completely smooth, then pour over the cake and chill until it reaches desired consistency (about 1-2 hours in the freezer).

For those of you who would like a flourless chocolate cake recipe here's a pretty nice one.
https://paleoglutenfree.com/recipes/flourless-chocolate-cake-recipe/