



Flourless Chocolate Cake



Ingredients

- 225g dark chocolate chips
- 6 tablespoons coconut oil
- 6 large eggs, separated
- 1/2 cup coconut sugar
- 1/2 teaspoon espresso powder
- cacao powder for dusting (optional)

Instructions

- Preheat your oven to 150°C. Butter the bottom and sides of a 20cm springform pan and line the bottom with parchment paper.
- Add the chocolate and butter to a large glass bowl and melt over a double boiler. Remove the bowl from the double boiler and let cool to room temperature.
- Add the egg whites to a large bowl and beat on medium-high until soft peaks form. Continue to beat slowly while adding the coconut sugar one tablespoon at a time. Set aside.
- Add the egg yolks and espresso powder to the room-temperature chocolate and stir.
- Add 1/3 of the egg whites to the chocolate and combine. Gently fold in the remaining egg whites.
- Pour the batter into the prepared cake pan and bake for 45 minutes. The cake will rise to the top while baking but will deflate once cooled.
- Let the cake cool completely, remove from the pan and serve with a light dusting of cacao powder.