

The Perfect Keto Chocolate Cake

This amazing keto dessert tastes just like the real thing. I highly recommend you look for unsweetened chocolate bars to help with the richness of it. You might also want to consider adding some sugar (according to your macros).



INGREDIENTS

- ½ cup butter, softened
- 1 cup granulated erythritol sweetener
- 3 eggs
- 1 tsp vanilla extract
- 1½ cups superfine almond flour**
- ⅓ cup coconut flour
- pinch of salt
- 2 tsp baking powder
- ¼ tsp xanthan gum
- ⅓ cup unsweetened premium cocoa powder
- 1 cup Heavy Cream
- Unsweetened Chocolate Bar

INSTRUCTIONS

1. Preheat oven to 350 degrees (F)
2. Grease a 9 inch springform pan with butter or non stick spray.
3. Combine all of the ingredients in a blender and blend about 2 minutes, or until smooth.
4. (OPTIONAL) Melt The Unsweetened chocolate bar and add some heavy cream to it, then add this to the batter for extra richness.
5. Spoon the batter into the greased pan (it will be thick) and smooth out with a spatula.
6. Bake at 350 degrees (F) for 60 minutes or until a toothpick inserted in the middle comes out clean and the cake has risen slightly.
7. Remove and cool for 10 minutes before slicing.
8. Dust with premium cocoa powder before serving.

And that is it! The perfect keto chocolate cake, it is moist and rich just like the flour one.

I hope you enjoy this recipe,

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