



Classic Keto Chocolate Cake

Active Time: 35 minutes | Total Time: 1 hour | Serves: 12

Nutrition Information Per Serving

191.3 calories, 14.86 g carbohydrate, 2.72 g fiber, 2.14 g NET carbs, 3.95 g protein, 18.97 g fat

Ingredients

- 10 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1 tsp SweetLeaf Stevia Extract
- 1/2 tsp(s) Real Salt
- 8 Tbsp(s) Aroy D Coconut Milk
- 1/2 cup(s) hot water
- 1/2 cup(s) cocoa powder
- 3 large(s) pastured eggs, room temp.
- 3 large(s) egg whites, room temp.
- 2 tsp(s) organic vanilla extract
- 8 Tbsp(s) virgin coconut oil, melted
- 1 cup coconut flour
- 1 tsp baking powder
- 2/3 Tbsp(s) organic apple cider vinegar
- 1 tsp baking soda

Preparation

1. Preheat the oven to 350 F. Grease a 9" cake pan or line a muffin pan with liners.
2. In a medium bowl, combine the dry ingredients.
3. In another bowl, combine the eggs, egg whites, coconut milk, coconut oil, vanilla and vinegar. Beat on medium speed to combine.
4. Pour dry ingredients into wet and mix on medium speed to combine. Add the hot water and blend until smooth.
5. Pour into prepared pan and bake 30-35 minutes for cake or 22-24 minutes for cupcakes or until a toothpick comes out clean.

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