



Keto Coconut Flour Chocolate Cake

Active Time: 20 minutes | Total Time: 50 minutes | Serves: 12

Nutrition Information Per Serving

176.5 calories, 11.7 g carbohydrate, 1.95 g fiber, 1.75 g NET carbs, 4.64 g protein, 17.33 g fat

Ingredients

- 30 drop(s) SweetLeaf SteviaClear Liquid Stevia
- 8 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/2 cup(s) coconut flour
- 1/2 cup(s) organic cocoa powder
- 6 large(s) pastured eggs
- 1/2 cup(s) coconut milk
- 8 Tbsp(s) coconut oil, melted
- 1/2 tsp(s) baking soda
- 1 1/2 tsp(s) cream of tartar
- 2 tsp(s) grass-fed beef gelatin
- 1 tsp vanilla extract

Preparation

1. Preheat oven to 350 F and grease an 8" cake pan.
2. In a small bowl, whisk together the coconut flour, cocoa powder, cream of tartar, baking soda, sea salt and gelatin.
3. In a large bowl, add the eggs and erythritol. Using a hand mixer, beat on high speed for 1 minute to golden yellow. Add the butter, vanilla and coconut milk and blend to combine.
4. Pour the dry ingredients into the wet ingredients and mix on high speed for 2 minutes to fully combine.
5. Scrape into prepared pan and transfer to preheated oven.
6. Bake for 30-35 minutes, or just until sides pull away and a toothpick inserted into the middle comes out with a few crumbs clinging.
7. Let cool on a wire rack for 30 minutes, then remove from pan and let fully cool on wire rack.

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