

Chocolate and almond brownie sugarfree



 15 min.  339 kcal  SteviaSweet Crystal

Preparation without sugar

1. Preheat the oven to 175°C.
2. Melt the chocolate and butter in a large bowl in the microwave on the lowest setting and stir occasionally.
3. Whisk in the eggs into the butter and chocolate mixture.
4. Mix the remaining ingredients together and pour into the dough. Only mix until evenly distributed throughout the dough.
5. Place the dough in a rectangular form (18 x 25 cm) lined with baking paper and bake on the middle shelf of the oven for approx. 20-25 minutes.
6. Serve lukewarm together with the [SteviaSweet Crystal](#) and cream seasoned with vanilla.

Ingredients for 12 servings

200 g	dark chocolate
150 g	butter
4	eggs
100 g	white flour
20 g	cocoa powder
125 g	SteviaSweet Crystal
1 tsp	baking powder
100 g	ground almonds

To serve

200 ml	cream (38 %)
0.5 tbsp	SteviaSweet Crystal
1/2 tsp	ground vanilla

Nutritional information per portion

339	kcal
1425	kJ
7	Protein in g
16	Carbohydrates in g
27.5	Fat in g