

Flourless chocolate cake



 45 min.  452 kcal  SteviaSweet Crystal

Preparation

Preheat the oven to 200 °C.

Chop the butter and chocolate into a bowl and melt gently in a microwave. Add the eggs, almond flour, **SteviaSweet Crystal** and orange peel. Mix until smooth.

Place baking paper on the bottom of a spring form pan (Ø 20 - 22 cm) and butter the sides. Pour the batter into the tin and bake for 25-30 minutes. Leave the cake to cool down.

Decorate the cake just before serving. Whip the cream with vanilla and spread on the cake. Sprinkle with cocoa powder.

Ingredients for 8 servings

200 g	dark (sugar-free) chocolate
200 g	butter
4	eggs
100 ml	almond flour
85 g	SteviaSweet Crystal
	Grated peel of ½ orange

To serve

100 ml	cream
1/2 tsp	ground vanilla
	Cocoa powder

Nutritional information per portion

452	kcal
1897	kJ
8	g Protein
15	g Carbohydrates
40.5	g Fat