

# Moist Gluten-Free Chocolate Cake



## Ingredients

- 100g ground almond
- 100g coconut oil
- 100g dark chocolate (70% cocoa)
- 90g sugar
- 2 tbsp. stevia
- 2 eggs
- Sprinkle of flax seeds

## Method

- 1) Heat the oven to 160 degrees
- 2) Melt the chocolate and coconut oil in a bowl over a pan of gently boiling water and then remove from heat
- 3) In a separate bowl whisk the eggs until fluffy and bubbly
- 4) Gently fold the eggs into the chocolate mixture
- 5) Pour into a brownie tin and sprinkle with flax seeds
- 6) Bake for 30minutes