

Decadent Chocolate Cake

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Modified from Paleo Comfort Foods

Ingredients:

7 large eggs, cold

14 oz (380 g) dark chocolate, 72%-85%

14 tbsp butter

1/4 cup brewed espresso or coffee

1/4 cup coconut flour

1 tsp vanilla

Kick (optional):

2 tsp chipotle powder

1 tsp cayenne pepper

Preparation:

1. Preheat oven to 325.
2. Grease a 8-9" springform pan with butter.
3. Using either a hand mixer or stand mixer, beat the eggs until almost doubled in size, about 5-7 minutes.
4. Meanwhile, melt the chocolate, butter and espresso together (if using the microwave use a glass bowl, heat in 30-second intervals, remove and stir after each interval).
5. Gently fold a few spoonfuls of the eggs into the chocolate mixture along with the coconut flour, until few streaks of egg remain. Add about half the remaining eggs, folding again, then adding in the rest until combined. Mix in the vanilla, chipotle powder and cayenne (if using) until incorporated throughout.
6. Spoon batter into springform pan.
7. Bake for 18-22 minutes. Watch closely as you do not want to overcook this cake.
8. Remove sides of springform pan and let cool on a rack.

Enjoy with whipped cream and strawberries.