



FLOURLESS CHOCOLATE CAKE

INGREDIENTS:

- ½ cup (1 stick) unsalted butter (can use coconut oil for dairy free)
- 1 cup chocolate chips, approx. 6 oz (semi-sweet or dark)
- ½ cup granulated sugar (or coconut sugar)
- 3 large eggs, **at room temperature**
- ¼ cup unsweetened cocoa powder
- 1 tsp vanilla
- ¼ tsp kosher salt

DIRECTIONS:

1. Preheat oven to 350
2. Line an 8x8 square baking pan with parchment paper or grease really well
3. In a double boiler melt chocolate and butter, stirring frequently until chocolate is melted and smooth
4. Add sugar to chocolate mixture and stir to combine well. Set aside.
5. In a separate, large bowl add eggs and beat with electric mixer or stand mixer until frothy. Add vanilla, cocoa powder and salt and beat for several seconds more to combine.
6. Add chocolate mixture to egg mixture and beat on high speed for another 2 -3 minutes until very smooth.
7. Pour mixture into pan. Bake between 20-25 minutes until toothpick comes out clean in center.
8. Let cool completely. Store in fridge. Top with fresh whipped cream if desired!