

Flourless Chocolate Cake

A rich, fudgy chocolate cake with a dark chocolate topping — made entirely with clean, wholefood ingredients.

Suitable for — Paleo, Grain-Free, Gluten-Free, Dairy-Free

DRY INGREDIENTS

1 cup almond flour

2 tbsp cocoa powder

½ tsp baking powder

Pinch of salt (optional)

WET INGREDIENTS

2 eggs

¼ cup coconut sugar

3 tbsp melted butter

½ tsp vanilla extract (optional)

Splash of almond milk (optional, to adjust consistency)

TOPPING

Dark chocolate (sea salted dark chocolate works beautifully)

METHOD

- 1 Preheat oven to 180°C. Grease your baking pan.
 - 2 Whisk eggs and coconut sugar together until slightly frothy.
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- 3 Add melted butter and vanilla extract. Mix well.
- 4 In a separate bowl, mix together almond flour, cocoa powder, baking powder, and salt.
- 5 Combine wet and dry ingredients. Add a splash of almond milk if the batter feels too thick.
- 6 Pour into the greased pan and bake for 20–25 minutes.

CHOCOLATE TOPPING

Chop the chocolate finely first — this helps it melt evenly. Then melt using one of these methods:

MICROWAVE

Heat in 20–30 second bursts, stirring well in between each burst until fully smooth.

DOUBLE BOILER

Place chocolate in a bowl over simmering water. Stir gently until fully melted — more controlled and gentle.

Once fully smooth, immediately pour over the cooled cake.

OVEN TEMP

180°C

BAKE TIME

20–25 minutes

SUITABLE FOR

Paleo · Grain-free ·
Gluten-free · Dairy-free

WHY IT WORKS

What's in It for You

- **Almond flour** — grain-free, high in healthy fats, protein, and Vitamin E
- **Coconut sugar** — lower glycaemic index than refined sugar, with trace minerals

→ **Eggs** — provide structure, protein, and healthy fats in place of refined binders

→ **Cocoa powder** — rich in antioxidants and magnesium, supports mood and heart health

→ **Dark chocolate topping** — antioxidant-rich, significantly lower in sugar than milk chocolate

Let the cake cool completely before pouring the chocolate topping — this gives you a clean, glossy finish rather than it soaking in. The cake keeps well in the fridge for 2-3 days.