

# Flourless Chocolate Hazelnut Cake

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Serves: 12

## Ingredients

- 4 oz unsweetened baking chocolate, chopped fine
- 1 cup coconut oil, or butter
- ½ cup Further Food Hazelnut Collagen (or chocolate collagen)
- ½ cup Swerve or Allulose
- 5 large eggs
- 1 teaspoon stevia glycerite (optional)
- 1 teaspoon vanilla
- ¼ teaspoon Redmond Real salt



## Instructions

1. Preheat oven to 350 degrees F. Grease an 8 inch pie pan (or grease a 4 ounce ramekin to make one at a time and store the extra batter in the fridge or freezer).
2. Place the baking chocolate and coconut oil in a large heat-safe bowl. Heat in a double boiler (or microwave) until melted.
3. Remove from double boiler. Stir in the collagen, sweetener, eggs, stevia, vanilla and salt. Combine until smooth. Taste and adjust sweetness to your liking (note: the sweetness will bake off and be less sweet).
4. Place the mixture into the prepared pie pan or ramekins. Bake the torte for 25 minutes or until a little jiggly in the center (bake ramekins for 8 minutes or until a little jiggly).
5. Remove from heat and enjoy!

