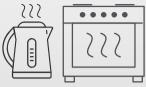


- 1 ½ cups cocoa powder (unsweetened)
- 2/3 cups boiling water
- 1 Tbsp vanilla extract
- 1 cup ground almonds
- baking soda - 1 Tbsp
- 1 pinch of salt
- 3 eggs
- 1 cup sugar
- 2/3 cups olive oil



PREP

- Boil 1 cup of water
- Preheat oven to 340°F





Heveanly Chocolate Cake Us imperial version

by lilstr

set aside to cool

gluten-free flour-free dairy-free



UTENSILS



Makes one 9"x5" loaf pan. For a larger round 10"-11" savarin mold, double all ingredients except sugar (1 ½ cups).





1 ½ cups cocoa





2/3 cups boiling water



1 Tbs vanilla



whisk unitl smooth with no lumps







pour almond mix into chocolate bowl #1

pour egg mix into

chocolate bowl #1



use a pastry brush to

pour the whole mixture into the 9"x5" pan



bake for 45-55 minutes





3

1 cup almonds



1 Tbsp soda

SUGAR

1 cup sugar





1 pinch of salt

2/3 cup olive oil





mix

blend until pale yellow



3 eggs



- 150 gr cocoa powder (unsweetened)

- 125 ml boiling water

vanilla extract (1 Tablespoon) - 2 ml

- 200 ar ground almonds

- 15 gr bicarbonate of soda (1 Tablespoon)

- 1 pinch of salt

- 3 eggs - 200 gr sugar - 150 ml olive oil

COCOA



PREP

- Boil 1 cup of water

UTENSILS

- Preheat oven to 170°C





Heveanly Chocolate Cake



by lilstr

gluten-free flour-free dairy-free

Makes one 22cm x 6cm loaf pan. For a larger round 28cm savarin mold, double all ingredients except sugar (300 gr).







boiling water

SODA

(1 Tbsp)

15 gr soda











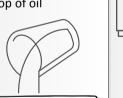
pour almond mix into

chocolate bowl #1





use a pastry brush to line the pan with a drop of oil

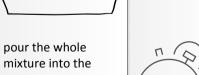




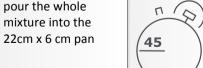


















mix





pour egg mix into chocolate bowl #1



3



150 gr almonds

200 gr sugar

SUGAR

1 pinch of salt





