

Gluten and Sugar Free Chocolate Torte

Ingredients

- 9 ounces chocolate (chips, chunks, or cut up bars) any kind will do - the darker the better for me!
- 1 c (2 sticks) unsalted butter, cut up
- 1 1/4 c monk fruit sweetener (you may also use sugar, if you prefer)
- 5 T almond flour (regular or any cup for cup GF flour can be used) - I used 2 T cassava flour; 2 T almond meal; 1 T coconut flour
- 1/2 t espresso powder
- 1 t vanilla
- 5 large eggs, at room temperature
- powdered sugar for sifting on top
- assorted berries for garnish
- lightly sweetened whipped cream is a lovely touch

Directions

Arrange a rack to be in the middle of your oven prior to preheating to 325. Lightly spray a bottomless 9-inch tart pan and place on top of a half sheet pan. You can also use a springform pan, but I really recommend the tart pan.

Place chocolate and butter in a medium sized microwave safe bowl. Microwave for 1 minute. Stir the butter and chocolate and return to the microwave for 20-30 seconds and stir again. It may need a touch more in the microwave, but try not to nuke it too much or your chocolate will seize.

Crack eggs in a separate bowl and whisk until all the yolks are incorporated.

Add the monk fruit sweetener, "flour," espresso powder and vanilla to the chocolate mixture. Whisk in the beaten eggs until fully incorporated. Let this mixture sit at room temperature 20-30 minutes to thicken.

Pour batter into prepared pan (make sure you have the half sheet pan under your pan, just in case of any leakage!)

Bake on middle rack in oven for 45-55 minutes. The cake/torte will puff up a bit and then settle down toward the end of baking. It's okay if the center cracks a bit. If you like more of a gooey center, you can remove when the center of the cake is just set.

Cool completely before serving. Stores well in the fridge.

This is a very rich dessert and a little goes a long way!

Greystone