

Recipe:

Chocolate Torte

Heat oven to 350 degrees. Grease a 9" round pan. Add all dry ingredients to food processor and pulse to blend. Add the wet ingredients and process until well blended. Pour into pan and bake for about 25 minutes (under done is better than over done). Cool, then cut into twelve pieces. Top with whipped cream.

Software:

2 cups almond meal
1/4 cup baking cocoa
1 tsp baking powder
1/4 tsp salt
4 eggs
1/2 cup butter, melted
1 tsp vanilla
3/4 cup xylitol
1/2 cup water

Hardware:

Food Processor
9" cake pan

Nutrition Info:

Serving Size	1 Slice
Servings	12
Per Serving:	
Calories	232.4
Total Fat	18.9 g
Saturated Fat	6.2 g
Polyunsaturated	0.5 g
Monounsaturated	2.7 g
Cholesterol	90.8 mg
Sodium	74.3 mg
Total Carbohydrate	5.4 g
Dietary Fiber	2.6 g
Sugars	0.2 g
Protein	6.5 g