



Easy Flourless Chocolate Cake

Preheat oven to 425 degrees

12 oz vegan semisweet or dark chocolate chips, 4 oz butter (if eating dairy) or margarine or coconut oil, ¼ sugar of your choice, ¼ c strong coffee, 3 eggs or egg substitute, optional: 2 tbl liqueur

Grease 8-in springform pan and sprinkle with additional sugar to coat pan.

Melt chocolate, butter, sugar, coffee, and liqueur together, then whisk in eggs until mixture is smooth.

Add mixture to pan and bake for 10-15 minutes. The sides will pull away from the pan slightly, but the middle will not be set completely when done.

Cool to room temperature before serving. Serves 10



*Ahavat
Ammi
Ministries*