

YIELD: ONE 8-INCH CAKE

Flourless Chocolate Walnut Torte

This rich, chocolatey, naturally gluten-free, flourless chocolate walnut torte is made easily in the food processor!

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	35 minutes	45 minutes

Ingredients

- 1 1/4 cup/ 150g walnuts (or substitute hazelnuts or almonds)
- 1 cup/ 192g coconut sugar
- 1/2 cup/40g natural cocoa powder (plus more for dusting top of cake)
- 3/4 teaspoon grain-free baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 cup/120g coconut oil, melted (plus more for pan)
- 4 large eggs

Instructions

1. Preheat the oven to 350°F. Grease the sides of an 8-inch cake pan and line the bottom with parchment paper.
2. Put the walnuts, coconut sugar, cocoa powder, baking powder and salt in the food processor and process until finely ground. Add the coconut oil, vanilla and eggs and process just until incorporated, scraping down the sides of the bowl as needed.
3. Scrape batter into the prepared pan and spread evenly. Bake for 30 to 35 minutes, until puffed around the edges and just set in the center. Cool completely in pan on a wire rack.
4. Dust top lightly with cocoa powder before serving if desired.



Nutrition Information: Yield: 12 **Serving Size:** 1

Amount Per Serving: CALORIES: 272 TOTAL FAT: 20g SATURATED FAT: 10g TRANS FAT: 0g
UNSATURATED FAT: 9g CHOLESTEROL: 62mg SODIUM: 99mg CARBOHYDRATES: 20g FIBER: 2g
SUGAR: 16g PROTEIN: 5g

Nutritional information for recipes contained on this website, such as calories, fat, carbs, etc. are only estimates and are not guaranteed to be accurate.



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