

Cook time: 30 - 45 mins - Oven Temp: 180°C (170°C fan forced) – Makes 8 – 12 slices – 20cm Round Cake Tin (lined with baking paper)

Go-To Sugar Free Chocolate Cake

Ingredients

- 3 eggs
- ½ cup/125g/ butter melted
- 1 cup/250ml/ milk of choice
- 2 tsp. vanilla extract
- 1 cup/180g/ [Natvia](#)
- ½ cup/45g/ cocoa powder
- 2 cups/300g/ all-purpose flour
- 1 tsp. salt
- 3 tsp. baking powder

Icing

- 2 cups/360g/ dark chocolate chips (sugar free if desired)
- ¾ cup/180ml/ milk of choice



Instructions

1. Preheat oven to 180°C and grease a round cake pan.
2. Whisk eggs and add melted butter, milk, and vanilla extract.
3. Whisk in slowly cocoa powder, flour, Natvia, salt, and baking powder.
4. Pour into prepared pan and bake for 30-45 minutes until a tooth pick comes out clean.
5. Allow to cool slightly and flip out of pan while it is still warm.
6. Allow to cool.

Icing

1. Melt together milk and chocolate chips in a saucepan over low and stirring constantly until fully melted.
2. Take off heat and pour onto cooled cake. Spreading over top only.
3. Place cake into refrigerator and allow to chill until the icing is set.

