

MOLTEN LAVA CAKE

Vegan and Gluten-Free



INGREDIENTS - Serves 2

WET

- 1/4 cup [Enjoy Life mini chocolate chips](#)
- 3 Tbs. [So Delicious original creamer](#)
- 2 Tbs. applesauce
- 1 tsp instant decaf coffee crystals
- 1 1/2 tsp apple cider vinegar
- 1/2 tsp vanilla

DRY

- 2 Tbs. blanched almond flour
- 2 1/2 Tbs [Bob's Red Mill gluten free flour mix](#)
- 1 Tbs. cocoa
- 3 stevia packets
- 1/4 tsp baking soda
- 1/4 tsp baking powder
- 1/8 tsp. xanthan gum
- Pinch salt
- Powdered sugar for dusting

Preheat the oven to 350 degrees (*I used a toaster oven*).

Whisk together all of the dry ingredients.

Melt the chocolate chips over a double boiler or in the microwave. If melting in the microwave, do it in 30 second intervals and stir in between (this will prevent the chocolate from burning).

Once the chocolate is melted, whisk it together with the rest of the wet ingredients. The coffee crystals are included in the wet ingredients so you can make sure they melt into the mixture properly and are completely disbursed.

Whisk the wet and dry ingredients together. The batter will be very thick like brownie batter.

Lightly oil and flour a small (approx. 4 ¼ inch) springform pan. When flouring the pan use a mixture of flour and cocoa in order to preserve the gorgeous brown color of the cake. I used a heart springform pan by [Wilton](#) that I found at Homegoods. I also saw that the pans are available at Target (Click [HERE](#) to see them on Target online).

Pour the batter into the pan making sure to only fill the pan 2-3 full. Bake for 10-12 minutes. The top and edges of the cake should be set while the middle will be slightly loose. After the cake has baked for 10-12 minutes, remove it from the oven and leave it on the counter to cool for 5 minutes.

Serve the cake immediately after it has cooled for 5 minutes. This cake is best HOT from the oven and would be awesome with some [Vanilla So Delicious coconut milk ice cream](#) and strawberries.

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