2 Ingredient Chocolate Cake

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Servings: 6 slices

Ingredients:

- 1.5 cups <u>Choczero</u> milk chocolate chips (discount code: lowcarblove)
- 4 large eggs

Directions:

1. Preheat the oven to 325°F. Grease a round cake pan and line with parchment paper.

- 2. Add the chocolate chips to a microwave-safe bowl and melt in 20 sec increments.
- 3. Separate the egg yolks from the whites. With an electric hand mixer, whisk the whites until soft peaks form.
- 4. Add the egg yolks into your bowl of melted chocolate and stir to combine.
- 5. Using a spatula, gently fold ½ of the whipped egg whites at a time into the chocolate mixture.
- 6. Pour the batter into a pan and bake for 20-30 minutes. This will depend on your oven! Mine took about 26 mins.
- 7. Once the cake is cool to the touch, cut and serve! Enjoy!

Nutrition:

Per slice or per serving

Calories - 156

Fat - 13g

Protein - 4g

Net Carbs - 3g