## **INGREDIENTS**

- 6 Tbsp Almond Flour
- 3 Tbsp Coconut Sugar
- 2 Tbsp Cocoa Powder
- 1 Tsp Baking Powder
- 2 Eggs
- 2 Tbsp Chocolate Almond Butter
- 1 Tbsp Almond Milk
- 1 Tsp Vanilla Essence

Almond Chunks for decorating

## INSTRUCTIONS

- Combine all dry ingredients together, whisk to remove all lumps.
- Combine all wet ingredients together in a separate bowl and whisk together.
- Add wet ingredients to dry mixture and whisk together until smooth.
- Spray 2 ramekins or mugs with cooking spray and divide mixture between them.
- Cook in microwave for approx.
  60-80 secs. Check after 60
  seconds to see if cooked
  through, if not cook in 10 sec
  intervals checking in between.

Serve with your favourite choice of ice-cream of almond chunks



## 5 Min Chocolate Mud Cake



Makes 2



5 minutes

You don't need to be a baker for this quick (we're being generous with the 5 mins) and easy dessert that will be sure to impress your guests. You can even make it into a Mocha by adding 1-2 tsp of instant espresso.

