

Chocolatey Nut Butter Cake

This is a quick and easy recipe for a delicious, gooey chocolatey nut butter cake. Perfect for a simple dessert treat.



Main Dish

35 min

Total time

Easy

Difficulty

270

kcal / serving

Ingredients

- Ingredients for 1 person:
- 2 tablespoons of butter
- 1 tablespoon of dark chocolate chips
- 1 egg
- 2 tablespoons of chopped nuts (almonds, peanuts, walnuts etc.)

Steps

- 1 Preheat your oven to 375°F.
- 2 Grease a ramekin with butter.
- 3 In a bowl, melt the butter, then add the chocolate chips and mix until smooth.
- 4 Add the egg and whisk until well combined.
- 5 Add the chopped nuts and mix.
- 6 Pour into the ramekin and bake for 20–25 minutes.
- 7 Allow to cool for 10 minutes before serving. Enjoy!