

Probiotic Chocolate Cake

Indulge in a delicious gut-friendly chocolate cake that's not only decadent but also supports your digestive health.


40 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 cup almond flour
- 1/4 cup cacao powder
- 1/2 tsp baking soda
- Pinch of salt
- 1/4 cup maple syrup
- 1/4 cup coconut oil, melted
- 2 eggs
- 1/3 cup plain Greek yogurt
- 1 tsp vanilla extract

Steps

- 1 Preheat the oven to 350°F (180°C) and grease a cake pan.
- 2 In a bowl, mix almond flour, cacao powder, baking soda, and salt.
- 3 In another bowl, whisk together maple syrup, melted coconut oil, eggs, Greek yogurt, and vanilla extract.
- 4 Combine the wet and dry ingredients until well incorporated.
- 5 Pour the batter into the cake pan and bake for 25-30 minutes.
- 6 Let it cool before serving. Enjoy your probiotic chocolate cake!