



Chocolate Soufflé Cake

1 Servings

1 Egg
2 Tbsp Sugar Substitute
1 Tbsp Almond or Coconut Milk
1/4 Tsp Saigon Cinnamon
2 Tbsp High Quality, High Fat Cocoa Powder
1/8 Tsp Salt
1/4 Tsp Baking Powder
1/2 Tsp Vanilla Extract
Cooking Spray

Preparation:

Spray a small soufflé dish or coffee cup with cooking spray.

In a bowl add and beat the egg, then add the almond/coconut milk and vanilla extract. Mix in.

In another bowl, add the cocoa powder, sugar substitute, Saigon Cinnamon and salt. Stir together, and add the wet ingredients. Stir to combine. Then add the baking powder and stir again.

Pour this mixture into greased soufflé dish and gently tap on counter to ensure no large bubbles get in the way.

Microwave for 1 1/2 minutes. Carefully remove and overturn onto a plate. Top with powdered sugar, mixed berries, whipped cream or ice cream.

Mmmmmm, sooo good!! Enjoy!