

Flourless Chocolate Pecan Torte



Ingredients

- 4 CUP Pecans (not salted pecans)
- $\frac{2}{3}$ CUP Cocoa
- 2 TSP Baking Powder
- $\frac{1}{2}$ TSP Salt
- 8 Eggs
- 1 CUP Butter (melted)
- 2 TSP Vanilla
- 1 CUP Coffee
- $\frac{3}{4}$ CUP Truvia®

Nutritional Information:

1 serving has approx. 2 grams
Carbohydrates, 4 grams Fiber,
6 grams Protein and 334 calories.

Preheat oven to 350° F.

Grease 8" or 9" round pan or spring form pan.

In food processor, pulse pecans until they resemble meal.

Add the rest of the dry ingredients to food processor and pulse again.

Add wet ingredients to food processor and process until well-blended.

Pour mix into pan.

Bake 30-35 minutes. *(At 30 minutes check torte by inserting toothpick in center of pan. If it comes out clean, torte is done.)*

Let torte cool before cutting.

Serve with sugar-free chocolate sauce or whipped cream *(if desired)*.

Approx. 8 servings

Prep Time: 5 minutes *(that's the best part!)*

