Low Carb Microwavable Mud Cake

Serves 2

- 1 egg
- 1/4 cup of almond flour
- 1 tbsp of real butter
- 1 tsp of vanilla extract
- 1/4 tsp of Baking powder
- 2 tbsp of raw cacao powder
- 1-2 tbsp of sweetener (try one and taste, only add more if needed)

Directions

1. Place the butter in the microwave for 20 seconds to soften.
2. Add the melted butter to the egg and whisk.
3. Next add the baking powder, chocolate powder, sweetener and vanilla extract and mix well. Lastly add in the ground almonds and mix again.
4. Separate the mix into 2 ramikan bowls and microwave each bowl separately for 60-90 seconds; checking after 1 minute to see if it's solid.
5. Serve with 1 tbsp of whipped cream