

Sugar-Free Chocolate Pudding Cake

Makes 8 servings

Ingredients:

- 1 (1-ounce) box sugar-free instant chocolate pudding mix
- 1 1/2 cups almond flour
- 1/3 cup unsweetened cocoa powder
- 1/2 cup granulated sugar substitute (such as erythritol or monk fruit sweetener)
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 large eggs
- 1/3 cup unsweetened almond milk (or preferred milk)
- 1/4 cup melted unsalted butter (or coconut oil)
- 1 teaspoon vanilla extract



Directions

1. Preheat oven to 350°F and grease an 8-inch round or square baking pan.
2. In a large bowl, whisk together the pudding mix, almond flour, cocoa powder, sugar substitute, baking powder, and salt.
3. In a separate bowl, whisk the eggs, almond milk, melted butter, and vanilla extract.
4. Add the wet ingredients to the dry ingredients and mix until combined.
5. Pour the batter into the prepared baking pan and spread evenly.
6. Bake for 20–25 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow it to cool before slicing and serving.

Cooking Tidbit

For extra indulgence, serve with sugar-free whipped cream or a drizzle of melted sugar-free chocolate.