**Flourless Dark Chocolate Torte**

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This rich, luscious dessert is perfect for fans of dark chocolate. The tortes can be either served in the ramekins that they are made in, or flipped out onto a plate. If serving on a plate, place a small circle of parchment paper on the bottom of each ramekin to prevent sticking. Serve warm, topped with orange zest, strawberries, or toasted coconut flakes.

**Ingredients:**

4 oz. dark chocolate

3 tbsp coconut oil

3/4 cup coconut milk

1 tbsp honey

2 tsp vanilla extract

Pinch of salt

2 eggs, beaten

1 tbsp orange zest, optional

**Directions:**

1. Preheat the oven to 325 degrees F. Prepare 4 ramekins with coconut oil spray. Bring 4-5 cups of water to a boil.

2. Melt the chocolate and coconut oil in a large bowl in the microwave.

Stir to combine. Slowly whisk in the coconut milk, honey, vanilla, and salt. Add the eggs and stir to combine. Adjust sweetness to taste, adding more honey if desired.

3. Divide the batter equally between the four ramekins. Place the ramekins in a 9x13-inch baking dish. Pull the top rack out from the oven and place the dish on the rack. Pour the boiling water into the dish, careful not to pour water into the ramekins. Slowly push the rack back into the oven and bake for 20-25 minutes, until the torte is no longer soupy. Remove the ramekins from the baking dish. Serve warm, topped with orange zest if desired.

