Flourless Chocolate Cake

6 TBSP Butter

8 TBSP of cocoa powder (I use super rich Italian cocoa powder I order from Amazon)

8 oz (1 package) Cream cheese, softene

8 TBSP of Erythritol , powdered (I whiz mine in the Magic Bullet)

50 Drops of liquid stevia (about 2-3 full droppers)

Pinch of espresso powder (Brings out the chocolate flavor, but not required)

2 TBSP Vanilla

2 Eggs

Preheat oven to 350 degrees. Spray pan with coconut oil spray or wipe with butter wrappers. (I use a 9" ceramic pie pan, this makes for a perfect serving size; each guest gets a slice.)

Melt butter and remove from heat (or microwave) Stir in Cocoa, espresso powder and cream cheese. (I use my hand-held beaters at a low speed.) Add erythritol one table spoon at a time, mixing thoroughly as you add each one. Add vanilla, liquid stevia, mix well. Add eggs and mix well. Pour into prepared dish. Bake about 20 minutes, then turn off oven and let it sit in hot oven for another 30 minutes. Remove, cool and refrigerate for at least 2 hours to set. It will get firmer the longer it sits in fridge.

This is an extremely rich and delicious dessert, perfect for just a small "something" after a filling meal.