

## Chocolate Brownie Cake



### Prep:

5 minutes

### Total:

35 minutes

### Makes:

8 - 10 servings

### Utensil:

Saladmaster Food Processor

9" Small Skillet with Cover

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### Recipe:

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### Recipe Description:

Chocolate Brownie Cake never tasted so good! Paired with milk for a late night snack or your favorite ice cream for a mid-day dessert, it doesn't get any better than this. With a few ingredients and the help of your Saladmaster Food Processor, you can enjoy this delicious cake in just 35 minutes.

1 medium  
apple, shredded, use Cone #2  
8 oz  
dark chocolate, chopped  
1 cup  
almond or oat meal  
3 tbsp  
unsweetened cocoa powder  
¼ tsp  
baking powder  
¼ tsp  
salt (optional)  
1 cup  
Stevia plant based sweetener  
4 large  
eggs  
1 ½ tsp  
vanilla extract  
1 cup  
walnuts, whole or chopped, use Cone #5  
2 tbsp  
coconut oil for basting

### Directions:

1. Add chocolate to the saucepan and cover. Set temperature on

low heat to melt.

2. In a bowl, add apple, meal, unsweetened cocoa powder, and sweetener. Mix well.
3. After mixing, add vanilla extract, eggs, baking soda, walnuts, and melted chocolate. Mix well.
4. Using your hand, baste the skillet with coconut oil and pour the cake mix into the skillet and cover.
5. Set heat on medium-low and cook for 25 to 30 minutes.
6. Remove skillet from the stove and keep covered. Serve warm or allow cake to cool completely.

**Tips:**

- Cooking time can vary depending on the stove.
  - When done, the top center of the Chocolate Brownie Cake may appear moist.
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