

Kladdkaka – Swedish Sticky Chocolate Cake

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/ulrika-swedish-chocolate-cake-recipe>

Ingredients:

- 7 tablespoons unsalted butter plus extra for the pan.
- 2 tablespoons liquer optional
- flour optional
- 2 medium eggs
- 3/4 cup golden caster sugar or sucanat
- 1 teaspoon vanilla extract or vanilla paste
- 1 2/3 cups chestnut flour light spelt flour or unbleached plain flour/AP flour OR gluten-free baking flour mix, I use chestnut flour ...
- 1/4 teaspoon fine salt
- 4 tablespoons cocoa powder best, I use Green& Black's

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 160 milligrams
4. Fat: 43 grams
5. Fiber: 7 grams
6. Protein: 14 grams
7. SaturatedFat: 16 grams
8. Sodium: 190 milligrams
9. Sugar: 43 grams

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