

# WARM CHOCOLATE TORTES



GF DF SF NF

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- 6 ounces bittersweet chocolate
- 4 Tbsp Rice Milk or Almond Milk
- 6 Tbsp Brown Rice Flour
- 4 Tbsp Tapioca Starch
- 1 tsp xanthum gum
- ½ tsp salt
- 10 Tbsp goat's butter or ghee or coconut oil \*
- 4 large eggs
- 2 large egg yolks
- ½ cup beet sugar



Preheat the oven to 350 F. Grease 18 cups of a standard muffin pan.

Combine rice flour, tapioca starch, xanthum gum, and salt in mixing bowl. Whisk well.

Melt chocolate with butter and allow to cool. Place the eggs, egg yolks and sugar in a medium mixing bowl. Beat with an electric mixer at medium speed and then high speed until very thick and triple in volume. Fold cooled chocolate into eggs, then fold in rice flour mixture.

