Baby Chocolate Cakes

2 Tablespoons + 1 teaspoon flour

3 Tablespoons almond flour

1/4 cup cocoa powder

1/4 cup egg whites (from 2 eggs)

1/3 cup + 1 Tablespoon sugar

5 Tablespoons butter, melted

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Whisk together flour, almond flour and cocoa.

Whisk egg whites and sugar on high until very thick and glossy. (soft peaks)

Reduce mixer to medium and add butter slowly.

Add flour slowly and beat until just combined.

Spoon 1 T. batter into each greased mini muffin well.

Bake 12 minutes at 375.

Let cool 10 minutes in pan and then remove.