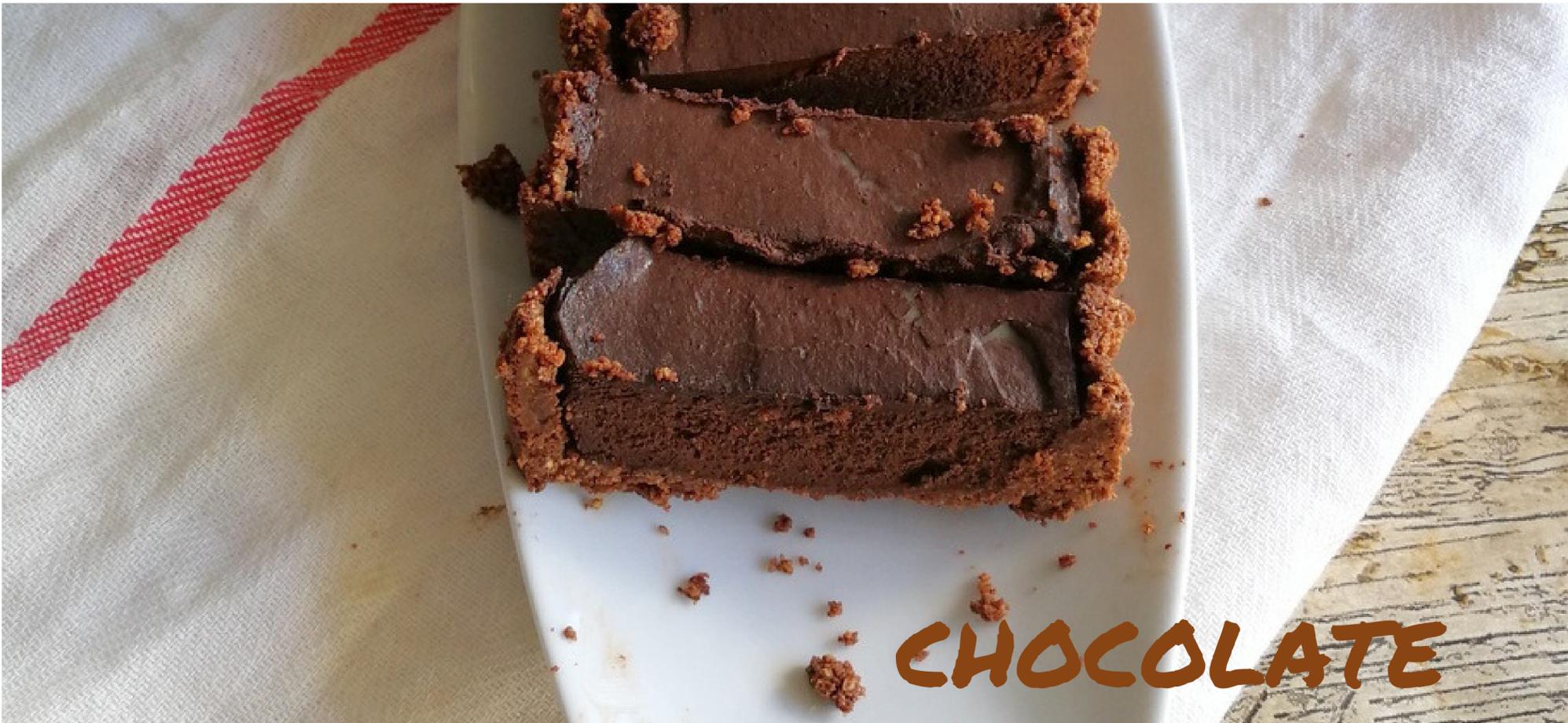
A close-up photograph of a single slice of chocolate cake. The slice is rectangular and sits on a white ceramic plate. It has a thick, dark brown chocolate frosting on top and a lighter brown, crumbly almond flour base. The background is a light-colored wooden surface.

# TARTA DE

**Para la base:** Mezclar 1 1/2 taza de harina de almendras con 3 cucharadas de edulcorante y 1/4 taza de cacao. Agregar 1/3 taza de aceite de coco y unir hasta que quede como arena mojada. Poner en un molde y llevar al horno por unos 25 a 30 minutos.

**Para la crema:** Procesar 2 paltas, 1/3 taza de cacao, 1/3 taza de aceite de coco, 1 cucharada de café, 2 cucharadas de esencia de vainilla, 3 cucharadas de edulcorante. Aligerar la crema con 2 cucharadas de leche y 1 cucharada de amaretto que le dará un sabor más que especial al chocolate.

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A photograph showing a slice of chocolate cake on a white plate, similar to the one in the top image. The slice is rectangular and has a thick chocolate frosting. The base is a crumbly almond flour mixture. The plate is set on a white cloth with a red stripe, and the background is a wooden surface.

# CHOCOLATE