


# Flour-Less Coffee Cake

Enjoy a healthier low-carb version of a coffee flavoured flour-less cake. \*Recipe courtesy of HELP Institute of Art and Technology

1 Portion

   Easy

 up to 10 Min.



## Ingredients:

### For Flour-Less Coffee Cake:

5 g Dr. Oetker Nona Cocoa Powder  
5 g Instant Coffee Powder  
1 Egg (Large)  
75 g Egg Whites  
45 g Egg Yolks  
20 ml Corn Oil  
45 g Sugar  
75 ml Water (Hot)

- 1 Preheat the oven to 160°C.
- 2 Mix coffee powder and hot water to form a paste and keep aside.
- 3 Mix egg yolk and corn oil into the mixture.
- 4 Add in Dr. Oetker Nona Cocoa Powder, instant powder, egg and mix well.
- 5 Beat egg whites with sugar until soft peak and mix with coffee mixture.
- 6 Place the mixture on the 7-inch baking tray with parchment paper.
- 7 Bake at 160°C for 30 minutes.