



Flourless Candy Cane Chocolate Cake



1/8th of recipe: 91 calories, 1.5g total fat (0.5g sat. fat), 311mg sodium, 21.5g carbs, 4.5g fiber, 4.5g sugars, 5.5g protein

Prep: 15 minutes **Cook:** 40 minutes

Cool: 1 hour



More: [Dessert Recipes](#), [Holiday Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

One 15-oz. can black beans, drained and rinsed
1/2 cup unsweetened cocoa powder
1/2 cup (about 4 large) egg whites
1/3 cup unsweetened applesauce
1/3 cup canned pure pumpkin
1/4 cup [Truvia spoonable calorie-free sweetener](#) (or another no-calorie granulated sweetener; see *HG FYI*)
1 1/2 tsp. baking powder
1 tsp. vanilla extract
1/4 tsp. salt
1/8 tsp. peppermint extract
1 tbsp. mini semi-sweet chocolate chips
1 full-sized candy cane (or 3 minis), crushed

Directions

Preheat oven to 350 degrees. Line a 9" round cake pan with foil, and generously spray with nonstick spray.

Place all ingredients *except* chocolate chips and candy canes in a food processor. Puree until completely smooth and uniform.

Fold in chocolate chips.

Transfer mixture into the cake pan, and smooth out the top.

Bake until a toothpick inserted into the center comes out mostly clean, 35 - 40 minutes.

Immediately sprinkle with crushed candy cane(s).

Let cool completely, about 1 hour.

Refrigerate leftovers. (This cake tastes great chilled.)

MAKES 8 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar instead of Truvia, double the amount called for in this recipe.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.

Publish Date: December 10, 2015

Author: Hungry Girl

Copyright © 2023 Hungry Girl. All Rights Reserved.