

## Flourless Chocolate Hazelnut Cupcakes

<http://userealbutter.com/2011/05/23/flourless-chocolate-hazelnut-cupcakes-recipe/>  
from [Gluten-Free Cupcakes](#) by [Elana Amsterdam](#)

1 1/2 cups dark chocolate chips (73% cacao)  
1 cup hazelnuts  
3 large eggs  
1/4 cup (2.75 oz.) agave nectar  
1 tbsp vanilla extract  
1/4 tsp sea salt

Preheat oven to 350°F. Line ten muffin tins with paper liners. Combine the chocolate chips and hazelnuts in a food processor and process until they have the consistency of coarse sand. Add the eggs and agave nectar and pulse for ten seconds until combined. Add vanilla extract and sea salt and pulse for another ten seconds. Scoop 1/4 cup of the batter into each muffin tin. I filled mine just over 3/4 full and they didn't spill over (they rise a little bit, but nothing crazy). Bake 20 to 25 minutes, until a toothpick inserted in the center of a cupcake comes out clean. Let the cupcakes cool in the pan for about an hour. Frost (I used whipped cream), then serve. Makes 10 cupcakes. (Sweetness is low).