



BLACK FOREST CAKE

ALLERGIES:

No grains
No dairy
No gluten
No nuts

Prep time: 30 mins

Cook time: 45 mins

Serves: 12

INGREDIENTS

- 1 quantity [Rhubarb and Cherry Jam](#),
- 1 cup natvia or glucose/dextrose powder
- 2 cups shredded coconut (unsweetened)
- 1 cup cacao powder
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 2 tbsp coconut flour
- 4 eggs
- 1 cup frozen blueberries (thawed and drained)
- 3 peeled kiwi fruit
- 1 1/2 tbsp vanilla essence
- 1 quantity [Chocolate Frosting](#)



METHOD

- Make 1 quantity of cherry and rhubarb jam and chill.
- Preheat oven to 180°C, (350°F) and line three cake tins, 20cm (8") with baking paper.
- Place coconut into food processor and grind until very fine.
- Add glucose or natvia powder and coconut flour and grind again.
- Add cacao powder, baking soda, baking powder and salt, mix well and place into large bowl.
- Into food processor, place eggs, blueberries, kiwi fruit and vanilla essence and liquify.
- Mix wet and dry mixtures together, and stir gently. Pour evenly into prepared 3 cake tins.
- Bake 25-30 minutes. (Prepare chocolate frosting now)
- When cakes are cooked, remove from oven and cool in tins. Remove by lifting cake out of tin with baking paper. When cool, gently peel baking paper off.
- Place one cake on serving plate, top with 1/3 rhubarb jam, lay second cake on top and spread 1/3 rhubarb jam on it. Top with 3rd cake and spread top and sides with chocolate frosting.
- Decorate top with extra cherries and grated, sugar free, dark chocolate.