



CHOCOLATE CAKE

ALLERGIES:

No grains
No dairy
No gluten
Low disaccharides

Prep time: 30 mins

Cook time: 30mins

Serves: 12-14



INGREDIENTS

- ***Dry ingredients***

- 3 cups almond flour
- 1 cup tapioca flour
- 1/4 cup coconut flour
- 1 cup natvia (or sweetener choice)
- 1 ½ cups cacao powder
- 2 tsp baking soda
- 1 tsp pink rock salt

- ***Wet ingredients***

- 4 large eggs
- 1 ½ cup full fat coconut milk
- 1 cup water
- ½ cup coconut oil
- 1 tbsp apple cider vinegar
- 2 tsp vanilla extract

- ***Chocolate frosting***

METHOD

- Preheat oven 180°C.
- Grease and line 2 x 23cm cake tins.
- Place all the dry ingredients into a large bowl and stir to combine.
- In another bowl, whisk all the wet ingredients together.
- Pour the wet ingredients into the dry ones and whisk well for a few minutes.
- Divide the mixture evenly between both cake tins, and bake for 30-35 minutes until cooked through. (until a toothpick comes out clean).
- When completely cooled, spread chocolate frosting between layers (or whipped cream if not dairy free) and frosting on top and sides.
- I grate dark chocolate over the top, but decorate further as you like.
- Enjoy