

Coconut Chocolate Cake

(paleo, grain-free, gluten-free, dairy-free, soy-free, refined sugar-free)

INGREDIENTS

Chocolate Cake:

- 1½ cups almond flour
- ½ cup raw cacao powder
- ½ cup raw coconut palm sugar
- ⅛ teaspoon salt
- 2 eggs, room temperature
- ¼ cup coconut oil, melted
- ⅓ cup coconut milk, full fat
- 2 teaspoons vanilla extract
- Optional almond & or walnut pieces
add as garnish on top of cake, mix into the cake or both.

Coconut Layer:

- 1½ cups unsweetened shredded coconut
- 1 tablespoon raw honey
- ⅓ cup almond flour
- ¼ cup coconut oil, melted
- ¼ cup coconut milk, full fat

Chocolate Glaze:

- ½ cup 70% dark chocolate
- ½ cup coconut milk, full fat

INSTRUCTIONS

Chocolate Cake:

1. prepare your pan by lightly greasing the bottom and sides of an 8-inch removable bottom pan with coconut oil, then cut a piece of parchment paper and place it on the bottom of the pan
2. mix together the almond flour, cacao powder, coconut palm sugar and salt
3. in a separate bowl whisk together the eggs, coconut oil, coconut milk and vanilla extract
4. using a rubber spatula, gently mix dry and wet ingredients together. Mix just until ingredients are combined, being careful not to over mix the batter
5. spread batter evenly in the pan and bake at 350°F until a toothpick inserted into the center comes out clean, approximately 17 minutes
6. set pan over a wire rack to allow cake to cool

Coconut Layer:

1. mix all ingredients for the coconut layer together until everything is well combined
2. spread the mixture over the top of the cooled cake in an even layer, then freeze for 10 minutes

Chocolate Glaze:

1. slowly melt the dark chocolate in a bowl over simmering water (double boiler)
2. once chocolate is melted, stir in the coconut milk and mix until the glaze is smooth and shiny
3. pour glaze evenly over the top of the cake
4. refrigerate for about 2 hours or until the glaze is set