

PALEO CHOCOLATE CAKE (GRAIN, GLUTEN, DAIRY FREE)

INGREDIENTS

Cake:

- 3 cups blanched almond flour
- ¼ cup coconut flour
- ¾ cup raw cacao powder
- ½ cup raw coconut palm sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- ½ cup coconut oil, melted
- 1 cup coconut milk, full fat
- 3 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 tablespoons raw honey

Middle Layer Chocolate Ganache*:

- 1 can (13.5 ounces) full fat coconut milk
- 2 tablespoons raw honey
- 4 tablespoons raw cacao powder
- ½ teaspoon vanilla extract

Chocolate Frosting:

- 6 tablespoons coconut milk, full fat
- ¾ cup [dark chocolate chips](#)



INSTRUCTIONS

Cake:

1. preheat oven at 350°F
2. grease the bottom and sides of a [7-inch springform pan](#) with coconut oil and line the bottom with parchment paper
3. in a large bowl mix together the almond flour, coconut flour, raw cacao powder, raw coconut palm sugar, baking soda and salt
4. in a separate bowl whisk together the coconut oil, coconut milk, eggs, vanilla and honey
5. using a rubber spatula, gently mix dry ingredients into wet ingredients to form a batter. Do not over mix.
6. pour batter into prepared pan and bake until a toothpick inserted into the center comes out clean, approximately 45-50 minutes. If you feel you need to cook it longer, cover cake with aluminum foil to prevent burning the top and lower the heat to 325°F. Cook until toothpick comes out clean.
7. let cake cool completely then cut horizontally in the middle
8. spread the chocolate ganache over the bottom half of the cake and refrigerate for 30 minutes
9. top with other half of cake, then spread the chocolate frosting over the top and sides of the cake
10. sprinkle top with shaved dark chocolate if desired

Middle Layer Chocolate Ganache:

1. in a medium saucepan, bring the coconut milk and honey to a light boil
2. simmer on low heat for two hours, stirring occasionally. Do not cover the pan. You will know you cooked it long enough when the coconut milk is reduced to half and has a thicker consistency and darker color, similar to sweetened condensed milk.
3. mix in the raw cacao powder and vanilla extract and stir until all is combined and smooth
4. let it cool and refrigerate until cake is ready

Chocolate Frosting:

1. melt the chocolate chips in a bowl over simmering water (double boiler)
2. mix coconut milk with melted chocolate until all is combined and smooth
3. let cool for 5 minutes before icing the cake

COOK'S NOTES

*The **middle layer chocolate ganache** takes a long time to make. Please plan ahead and have this ready before you bake the cake.

If you make this cake with almond flour by Bob's Red Mill your cake may turn out oily, dense and it may sink in the middle. Be sure to use finely ground almond flour with the skin removed to get a light and fluffy consistency out of your cake. I suggest blanched almond flour by Honeyville. I am **not** affiliated with them. Their almond flour just works the best for baking.

Recipe by **Living Healthy With Chocolate** at <http://livinghealthywithchocolate.com/desserts/paleo-chocolate-cake-grain-gluten-dairy-free-3341/>