

1-MINUTE CHOCOLATE Cake

INGREDIENTS

- 1/4 cup light coconut milk
- 2 tablespoons coconut flour
- 2 tablespoons {unsweetened} cocoa powder
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- 10-12 dark chocolate chips
- a pinch of salt
- a smidge of coconut oil

DIRECTIONS

use a smidge of coconut oil to grease the bottom & sides of a microwave safe ramekin.

combine the coconut flour, cocoa powder & salt in a small mixing bowl.

pour the coconut milk, maple syrup & vanilla into the flour mixture. {working quickly will make it easier to whisk}

whisk all together & pour into oiled ramekin.

place 10-12 chocolate chips on top of each bowl of batter.

microwave 60 seconds for a gooey cake or about 70 seconds for a more firm cake.