



cara price

GERMAN CHOCOLATE CAKE

INGREDIENTS

for the cake:

1 cup almond flour
1 cup coconut sugar
1/2 cup cocoa powder
1/2 cup avocado oil
1/2 cup maple syrup
1/4 cup coconut flour
3 eggs
1 tablespoon vanilla
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
quality spray oil

for the frosting:

1 cup shredded coconut, unsweetened
1 cup pecans, finely chopped
1/2 cup coconut sugar
1/4 cup sweetened condensed coconut milk
2 tablespoons maple syrup*
2 tablespoons ghee or butter, melted & cooled*
2 tablespoons light coconut milk*

*room temperature

DIRECTIONS

preheat the oven to 350°.

combine almond flour, coconut flour, coconut sugar, cocoa powder, salt, baking powder & baking soda together in the bowl of a stand mixer.

add in the avocado oil, maple syrup, eggs & vanilla. mix well.

lightly spray a 9"x9" square glass pan. pour the cake batter into the pan. bake 32-36 minutes, use a wooden toothpick to check the center to be sure it's done.

while the cake baking, make the frosting. place the shredded coconut, chopped pecans & coconut sugar in a medium size bowl. pour the light coconut milk, melted ghee & maple syrup into the bowl & mix well. then stir in the sweetened condensed coconut milk in & mix well.

cool the cake for at least 30 minutes, then spread the frosting over it evenly.

cut into 16 squares & serve.