



cara price

WACKY CAKE

{GRAIN FREE}

INGREDIENTS

for the cake:

2 sticks unsalted butter*
2 -1/2 cups almond flour
2 cups coconut sugar
1/2 cup coconut flour
1/4 cup arrowroot flour
1-1/2 cups light coconut milk
4 tablespoons cocoa powder
5 eggs, room temperature
1 tablespoon apple cider vinegar
1 tablespoon vanilla extract
1 teaspoon cinnamon
1 teaspoon baking soda
1/2 teaspoon salt

for the icing:

1 stick unsalted butter*
1/2 cup maple syrup
1/2 cup dark chocolate chips
1/4 cup light coconut milk
4 teaspoons cocoa powder
1 teaspoon vanilla extract
pinch of salt

*{can substitute ghee or dairy free butter}

DIRECTIONS

preheat the oven to 400.

lightly grease a 9x11 baking dish with the end of one of the sticks of butter.

to make the cake: place 2 sticks of the butter & the coconut milk in a small saucepan & bring to a low boil for 2 minutes. set aside to cool 10 minutes.

combine all the flours, cocoa powder, coconut sugar, cinnamon, baking soda & salt in a large mixing bowl.

in a small bowl, whisk the eggs, then add the apple cider vinegar & vanilla to them. once the milk & butter have cooled, pour the mixture along with the egg mixture into the large bowl with the flour mixture. combine well.

pour the cake batter into the baking dish. bake for 25-29 minutes. check with a wooden toothpick to make sure the center is done. set aside to cool 1 hour.

to make the icing: heat 1 stick of butter, coconut milk, maple syrup & vanilla over medium-low heat, whisking often until butter is melted. remove from heat & add in the cocoa, chocolate chips & salt & whisk quickly & vigorously until chocolate has melted & icing thickens. pour the icing over the completely cooled cake. place in the refrigerator 2 hours before serving.