



Better Chocolate Cake

INGREDIENTS

- 1 cup coffee
- 1 1/2 cup raw cacao powder (or cocoa powder)
- 1 cup coconut oil (room temperature or melted)
- 2 cups sugar
- 4 egg equivalents (6 tsp EnerG + 8 Tbsp water, whisked together)
- 2 tsp pure vanilla extract
- 1 3/4 cup whole wheat flour
- 1/2 cup almond flour
- 1 tsp salt
- 1 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1 cup coconut cream, whipped (chill can of coconut milk at least 24 hours in advance)

PREP TIME: 20 MIN
COOK TIME: 30 MINS

DIRECTIONS

Preheat oven to 350 °F.

Whisk cacao powder into hot coffee and set aside to cool.

In stand mixer, mix coconut oil and sugar for several minutes, until creamy.

Prepare egg equivalents, add to sugar/oil mixture and mix until combined. Add vanilla and continue to mix.

In a separate bowl, combine flours, salt, baking soda and baking powder. Fold dry ingredients into wet ingredients. Do not overmix.

Open can of chilled coconut milk and pull off the solid cream layer into a small bowl. With a hand mixer, beat until fluffy. Fold into cake batter until just combined.

Grease 9" x 12" baking dish and sprinkle with cacao powder.

Pour in batter and bake 25 minutes. Check center with toothpick and bake until it comes out clean. If using a glass baking pan, it may take slightly longer.

Transfer to cooling racks and let cool completely before removing.