

Chocolate Cake



Ingredients

For 8-10 slices

Cake

- 3/4 cup (88g) Almond Flour
- 1/2 cup (41g) Cocoa Powder
- 2 tsp (8g) Baking Powder
- 1/2 tsp (3g) Pink Himalayan Salt
- 3/4 cup (240g) Pure Maple Syrup
- 4 Large Eggs (200g)
- 2 tsp (9g) Pure Vanilla Extract
- 2 Tbsp (23g) Extra-Virgin Olive Oil

Chocolate Icing

- 1 cup (227g) Medjool Dates
- 1 cup Coconut Milk Cream (Chilled)
- 1/4 cup (25g) Cocoa Powder
- 1/2 tsp Pure Vanilla Extract
- Dash of Pink Himalayan Salt
- 1-3 Tbsp Water

Directions

1. Preheat oven to 350 degrees and spray 1-2 cake pans with cooking spray then cover with parchment paper
2. In a large bowl, combine almond flour, cocoa powder, baking powder, salt, maple syrup, eggs, vanilla and olive oil with whisk
3. Pour into pan(s) and bake for 28-35 mins! (Center firm to touch)
4. For Chocolate Icing: Melt the coconut cream so that it's liquid
5. Add in the melted coconut cream, dates, cocoa powder, vanilla, and salt to a high-speed blender or food processor and blend until smooth. Add 1-2 tablespoons of water, if needed to help thin out the frosting and ensure that the dates are completely broken down.

