

Fudgy chocolate coconut cake (vegan)

Search:

- [Desserts](#)
- [Recipes](#)

Fudgy chocolate coconut cake (vegan)

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); })(document, 'script', 'facebook-jssdk');
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);} }(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Fudgy chocolate coconut cake (vegan)



Rate this recipe

5 people are cooking this [Count me in](#)

Adele from Vegie Head shares her vegan cake recipes.

Ingredients

- 3 cups plain flour (for a gluten-free version, you can use a mix of $\frac{1}{2}$ brown rice and $\frac{1}{2}$ barley flour, but expect a different texture)
- $\frac{1}{2}$ cup raw cacao powder
- 2 tsp baking soda
- $1\frac{1}{2}$ cups raw coconut sugar
- $\frac{3}{4}$ cup melted coconut butter
- 1 cup coconut milk
- 1 cup purified water
- 2 vanilla bean pods, scraped
- 2 tbsp Bragg apple cider vinegar

METHOD

Pre-heat the oven to 200°C.

Line a non-stick spring-form cake tray with baking paper or a light spray of canola oil.

Fudgy chocolate coconut cake (vegan)

Sift the flour, cocoa, baking soda and sugar into a large mixing bowl.

In a small bowl, mix the melted coconut butter, coconut milk, water, apple cider and vanilla together then pour the wet ingredients into the dry, and mix with a spoon, just until combined.

Pour the batter into the pan and bake for 25 to 30 minutes, or until a skewer comes out clean.

If you would like to 'ice' the cake, melt half a cup of dairy-free choc chips and half a cup of almond oil in a small pan and drizzle on top when the cake is cooled.

Recipe from Adele at Vegiehead.com

Browse more [cake recipes](#) or connect with us on [Facebook](#).

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```