

Fudgy chocolate coconut cake (vegan)

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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 ½ brown rice and ½ barley flour, but expect a different texture)
- ½ cup raw cacao powder
- 2 tsp baking soda
- 1½ cups raw coconut sugar
- ¾ 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.

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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 Veggiehead.com

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