



Coconut Flour Cake (8 servings)

Ingredients

Vegan butter unsalted, for pan

2 flax eggs

1 can coconut milk unsweetened, *full fat*

1/2 cup coconut sugar

1 Tbsp vanilla extract

3/4 cup coconut flour

1/2 cup almond flour

1/4 cup coconut oil “unrefined,” *melted*

1/4 cup unsweetened apple sauce, *room temp.*

1/4 tsp sea salt

1 Tbsp baking powder (*gluten/aluminum free*)

Preparation

- Preheat your oven to 350°F. Generously spray the bottom and sides of an 8-inch nonstick round cake pan
- In a medium bowl, using a hand whisk, whisk together the flax eggs, coconut milk, coconut sugar, coconut oil, applesauce and vanilla.
- Whisk in the coconut and almond flour, until the batter becomes smooth and free of lumps.
- If the batter seems very thick, add 1-2 tablespoons of water.
- Using a rubber spatula, stir in the salt and baking powder.
- Using the same rubber spatula, transfer the batter to the prepared pan. Smooth the top out.
- Bake until the edges are golden brown and pull away from the pan, and a toothpick inserted in the center comes out clean, about 20 minutes. The cake will not brown on the top.
- Place the pan on a cooling rack. Let the cake cool for 15 minutes, then invert it, bottom side down, onto the cooling rack and allow it to cool for 15 more minutes before slicing it into 8 slices.