

Paleo Chocolate Cake Recipe

The Ingredients:

Dry:

- 3 cups almond flour
- 1 cup tapioca flour
- 1 cup coconut sugar
- 1 1/2 cups raw cacao powder
- 3 tsp baking soda
- 1 tsp salt

Wet:

- 4 large eggs
- 1 1/2 cup full-fat coconut milk
- 1 cup water
- 1/2 cup coconut oil
- 1 tbsp apple cider vinegar
- 1 tsp vanilla extract

Add-Ons:

- Almond slivers or nut of choice

Instructions:

- 1.) Pre-heat oven 350 degrees Fahrenheit.
- 2.) Combine wet ingredients in a bowl.
- 3.) Combine dry ingredients in a bowl.
- 4.) Combine contents of bowls together and mix thoroughly. Add nuts to cake mix if desired.
- 5.) Pour into a greased 9" square baking pan or pan of choice depending on intended thickness.
- 6.) Place pan in oven and bake for 20-25 minutes.

ENJOY!

