Cacao Easter Cake

Prep time: 10 mins
Bake time: 60 mins

Ingredients

½ cup good quality unsweetened dark cacao powder
½ cup coconut flour
2 ½ teaspoons gluten-free baking powder
pinch of sea salt
6 organic eggs
½ cup raw honey or maple syrup
125 ml extra virgin olive oil
125 ml coconut milk
2 teaspoons vanilla bean paste

Method

- Preheat oven to 160C (fan-forced)
- Combine the cacao, coconut flour, baking powder and sea salt into a mixing bowl
- Add the eggs, honey, vanilla, coconut milk and olive oil
- Mix well until smooth and combined (a whisk works well for this)
- Pour into a 20 cm baking tin lined with baking paper
- Bake the cake for 55-60 minutes or until cooked through (test after 45 mins as oven temperatures may vary)
- Remove from the oven and cool
- Serve with raspberries for an extra antioxidant boost and some Greek yogurt if desired