



VANILLA CAKE WITH CHOCOLATE FROSTING

SERVES: 12 (1 slice each) Prep Time: 20 min. Cooking Time: 30 min.

CONTAINER EQUIVALENTS (per serving): 1½ 1 2

1 cup	almond flour
½ cup	coconut flour
2 tsp.	baking powder, gluten-free
¼ tsp.	sea salt (or Himalayan salt)
¾ cup	unsalted organic grass-fed butter, softened, <i>divided use</i>
¾ cup	coconut sugar
4	large eggs
¼ cup + 3 Tbsp.	unsweetened almond milk, <i>divided use</i>
1 tsp.	pure vanilla extract
¼ cup	raw honey
⅓ cup	unsweetened cocoa powder, sifted

SPECIAL EQUIPMENT:

Nonstick cooking spray

1. Preheat oven to 350° F.
2. Coat a 9-inch round baking pan with spray. Set aside.
3. Combine almond flour, coconut flour, baking powder, and salt in a medium bowl; mix well. Set aside.
4. Cream together ½ cup butter and sugar in a medium mixing bowl; beat on medium speed for 1 minute.
5. Add eggs one at a time; beat until blended.
6. Add ¼ cup almond milk and extract; beat until blended.
7. Add almond flour mixture to butter mixture; beat until creamy.
8. Pour batter into prepared pan.
9. Bake for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean. Cool on a baking rack.
10. To make frosting, beat *remaining* ¼ cup butter in a medium bowl; beat on medium speed for 1 to 2 minutes, or until creamy.
11. Slowly add honey while beating on medium speed.
12. Add cocoa powder and *remaining* 3 Tbsp. almond milk; beat until well blended, scraping bowl occasionally. Set aside.
13. Once cake is cool, evenly spread with frosting; cut into twelve slices.

RECIPE NOTES:

- You can make your own almond flour by processing 1 cup slivered almonds in a food processor (or blender with a strong motor). Make sure that you blend in 20-second intervals to prevent the almonds from turning into almond butter. 1 cup of slivered almonds yields approx. 1 cup of almond flour.
- If you can't find almond flour in your store, you can look at club stores or online.
- Soften the butter by leaving it at room temperature for an hour or so.

NUTRITIONAL INFORMATION (per serving): Calories: 293 Total Fat: 19 g Saturated Fat: 9 g Cholesterol: 92 mg Sodium: 188 mg Carbohydrates: 22 g Fiber: 4 g Sugars: 15 g Protein: 6 g

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.