Gluten Free Chocolate Cakes

Makes 6 cakes

Prep: 20 minutes Total: 45 minutes

Ingredients:

*For the cake*

1/2 Cup Almond Flour

6 Tablespoons Arrowroot Flour

1/4 Cup Coconut Sugar or a little more of you like it really sweet

1/4 teaspoon Sea Salt

1/2 teaspoon Baking Soda

1/4 Cup Cocoa Powder

2 Eggs

6 Tablespoons Applesauce

1 teaspoon Vanilla Extract

2 Tablespoons Coconut Oil Melted

1/4 teaspoon Ground Coffee Optional

*For the Filling:*

1/4 Cup Palm Shortening

3 Tablespoon Confectioner’s Sugar

1/2 teaspoon Vanilla Extract

1 Tablespoon Arrowroot

1 Tablespoon Canned Coconut Milk Refrigerated, the cream part only

Pinch Sea Salt

*For the Chocolate Coating:*

1/2 Cup Chocolate Chips

1 Tablespoon Coconut Oil

1/4 teaspoon Sea Salt

Instructions

Preheat oven to 350 degrees F. Prepare a baking pan: Silicone cylindrical shape works best (and usually doesn’t need any prep), but you can also use a cupcake tin, lined with cupcake liners or greased, but you just won’t get the iconic shape.

Combine all of the cake ingredients and mix until batter is smooth.

Spoon the batter into your pan, enduring each cup gets the same amount. Don’t overfill.

Bake for 20-25 minutes, until the middle top of the cake springs back when touched. Remove from oven and allow to COOL COMPLETELY.

In a small bowl, combine the filling ingredients and whip until creamy. If not using right after making it, store it in the refrigerator until it’s time to fill the cakes

Take each cake and cut on a diagonal around the top.

Place finished cakes in the refrigerator and chill for at least 20 minutes, until the coating has hardened. Wrap in foil if desired.

Keep chilled at all times. The coconut oil has a fairly low melting point and will get a bit messy in warmer conditions.