

Chocolate Cake

HolisticQ Signature Recipe

Imagine a chocolate cake that's so delicious and healthy you could eat it as a quick meal and feel good about it! Well, if it does exist... this is it! **You will Love this unique chocolate cake!**

Ingredients:

This recipe makes one 9" round cake. Enough for 6 to 8 servings. This special dessert is deliciously dense and a healthy alternative to traditional chocolate cake!

1 cup flour (we use whole wheat flour)
½ cup cocoa powder
½ cup coconut sugar (**cane sugar will work as well**)
¼ cup ground flax seeds (flax meal)
1 tsp baking powder
1 tsp baking soda
½ tsp salt
2 eggs beaten
½ cup unsweetened applesauce
½ cup buttermilk
¼ cup nut butter of choice
½ tsp extract (vanilla or almond)
1 cup freshly brewed hot coffee

Make the cake!

- Preheat oven to 350*.
- Coat a 9" round cake pan with coconut oil and generously dust with flour.
- Whisk together flour, cocoa, sugar, ground flax seeds, baking powder, baking soda, and salt in a large bowl.
- Stir in eggs, applesauce, buttermilk, nut butter, and extract... whisk well.
- Whisk in hot coffee until thoroughly combined. **Batter will be thin!**
- Pour batter into prepared cake pan and Bake approximately 30-35 minutes. (toothpick test)
- Remove from oven and let stand 10 minutes before removing and placing on wire rack to cool **completely**, wrap airtight in plastic wrap, then refrigerate.

Topping Idea: Whipped Cream or Coconut Cream

Note: You can either spread the topping over the cake, or reserve in another container to be scooped onto each piece when served. Garnish with sliced almonds or fresh berries (pictured with fresh Raspberries)