

Easy Flourless Chocolate Cake (Gaps/Paleo)

Ingredients:

*3/4 cup salted pasture butter (you can sub 3/4 cup coconut oil + about 3/8 tsp salt)

*2/3 cup honey

*6 pastured eggs

*1/2 cup cocoa

*1 tsp vanilla extract



Directions:

Heat the butter and honey until melted. Pour the mixture into a large bowl. Add eggs, cocoa powder, and vanilla extract. Beat at high speed for about 5 minutes. The batter will appear a little bubbly and *very* thin.

Pour into a greased 9" round cake pan. Bake at 300 degrees for about 45 minutes - or - until the middle is set and looks a *little* bit dry. Use your own judgment on this one, I've noticed some difference in cooking times with different types of pans (insulated, glass, etc.)

While cooking the cake will puff up, but it will deflate after you take it out of the oven.

Let cool for a few hours before cutting. Serve with raspberries or coconut whipped cream, just skim the thick coconut cream off the top of the coconut milk, add a teaspoon of vanilla, and whip like whipping cream.