



Almond Flour Chocolate Cake

We celebrated Mr. Ellison's birthday with a requested chocolate on chocolate cake. This was a new to me recipe, but it was delicious. I made some adjustments, as always.

Ingredients

- ✓ 1 1/2 cups almond flour
- ✓ 1/2 cup cornstarch
- ✓ 3/4 cup cocoa powder (do not use dutch processed or the cake won't rise)
- ✓ 1 1/2 cups sugar
- ✓ 1/2 teaspoon baking soda
- ✓ 1/2 teaspoon salt
- ✓ 4 large room temperature eggs
- ✓ 1/2 cup EVOO
- ✓ 1 tablespoon vanilla extract

Directions

1. Preheat the oven to 180C/350F. Grease two 8-inch springform pans and set aside.
2. In a large mixing bowl, combine your dry ingredients and mix well.
3. Add the oil, eggs, and vanilla extract, and mix until fully combined.
4. Allow to sit for at least a minute; almond flour likes to absorb the fluids
5. Transfer the batter into the two greased cake pans.
6. Bake the cakes for 35-40 minutes, or until a skewer comes out mostly clean.
7. Let the cakes cool completely before frosting.

Note: The cake was a little overdone on my first attempt, so I'd suggest reducing the baking time to 30 minutes and checking for doneness, and add just a touch more oil and vanilla to counterbalance the cornstarch.