

Grain Free Chocolate Macaroon Cake

Cake:

1 ½ c. coconut flour
¾ c. coconut sugar
¾ c. raw sugar
1 c. finely shredded coconut
1 c. cocoa powder
1 c. butter, softened
1 T. vanilla
3 eggs
3 t. baking soda
1 c. coconut milk
1 c. water



Directions:

Preheat oven to 350 degrees (F). Spray two 8" round cake pans and line with parchment. Cream together butter and sugars, add eggs, vanilla, gradually coconut milk, and water. Carefully add baking soda, cocoa powder, coconut flour, and shredded coconut. Mix well. Divide between the two cake pans and bake for 30 minutes. Edges of the cake will pull away from the pan slightly and when tapping the center of the cake it will be firm but not hard.

Chocolate Cream Cheese Buttercream Frosting:

(For the frosting I wanted something cool, creamy, and sweet to compliment the dense richness of the cake. I whipped this like a buttercream frosting to give it a great consistency and hold up against the weight of the cake.)

4 oz. butter, cubed
8 oz. cream cheese, cubed
1 T. vanilla
1/8 to ¼ cup of cocoa powder (depends on how decadent you want it)
Powdered Sugar

Directions:

Whip air into the cool butter, add cream cheese, add a splash of vanilla, then gradually add powdered sugar until thick enough to spread as frosting.

Assemble and enjoy the sweet decadence.