

## Christmas Coconut Cake

$\frac{3}{4}$  c. of sifted unbleached cake flour  
 $\frac{3}{4}$  c. of Coconut Flour  
1  $\frac{1}{2}$  c. of Antonio Puelo Ground Chocolate  
1 c. Evaporated cane juice  
 $\frac{3}{4}$  c. Buttermilk or Plain Kefir  
 $\frac{1}{3}$  c. Coconut Oil (melted)  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. Vanilla  
1 egg

(Optional - Raw Cacao Nibs can be added to the batter at the end)

Heat Oven to 350 degrees. Grease with coconut oil and flour 9 inch round cake pan.

Beat all ingredients in medium bowl with electric mixer on low speed for 30 seconds, scraping bowl constantly. Beat on high speed for 3 minutes, scraping bowl occasionally. Add the Cacao nibs, pour batter into baking pan.

(Double if you would like to bake a 2-layer Cake)

Bake 35 -40 minutes, cool for 10 minutes. Remove from pan and cool completely.

## Frosting

1 jar of Coconut Spread  
 $\frac{1}{2}$  c. Evaporated Cane Juice or Favorite sweetener  
 $\frac{1}{2}$  c. Large Dehydrated unsweetened coconut flakes  
 $\frac{1}{4}$  c. Softened raw butter (do not melt the butter)

Melt the coconut spread in a bowl of warm water, stir it up till it's creamy and smooth. Add softened butter and sugar, beat well till smooth and creamy. Sprinkle coconut flakes on top of coconut cake and add raw cacao nibs.

Fresh Red Berries can add a festive décor to the cake.

This recipe can be adjusted to your taste for sweetness and creaminess, Add or take some away.

