



Chocolate Avocado Cake

By Kathleen Henry @ Produce On Parade

Makes 1 8" round cake

A lightly sweetened and deliciously fudgy cake that you won't believe is actually pretty healthy! Scrumptious avocados star in creating this dense snack cake and creamy frosting. It's a super easy and quick cake that's perfect for breakfast, a snack, and/or dessert! Cake adapted from Clean Green Eats by Candice Kumai.

Cake

- scant 1 cup raw almonds
- 1 $\frac{3}{4}$ cup gluten-free blend or all-purpose flour
- heaping $\frac{3}{4}$ cup cacao powder or unsweetened cocoa powder
- $\frac{1}{4}$ cup ground flaxseed
- 1 tsp baking powder
- $\frac{1}{4}$ tsp kosher salt
- meat from 1 large, ripe avocado
- heaping $\frac{1}{2}$ cup vegan granulated sugar
- 1 $\frac{1}{2}$ cups fresh water
- $\frac{1}{3}$ cup melted, unrefined coconut oil
- splash of vanilla extract
- 1 tbsp apple cider vinegar
- 1 tsp baking soda

Frosting

- meat from 2 large, ripe avocados
 - $\frac{1}{2}$ cup cacao powder or unsweetened cocoa powder
 - $\frac{1}{4}$ cup + 2 tbsp vegan powdered sugar
 - $\frac{1}{4}$ cup agave nectar
 - 1 - 1 $\frac{1}{2}$ tsp chipotle chili powder (optional)
 - splash of vanilla extract
 - dash of kosher salt
1. Preheat the oven to 350°F. In a blender or food processor, process the almonds until they become a flour (but not so much that you make almond butter). Pulse in the all-purpose flour, cacao powder, flaxseed, baking powder, and salt until well combined. Transfer to a medium mixing bowl and set aside.
 2. Add the avocado and sugar to the empty food processor and process until smooth. Pulse in the water, oil, and vanilla. In a small bowl, combine the vinegar and baking soda then pulse into the wet

mixture until well combined. Stir the wet mixture into the dry mixture until just combined. The batter should be quite thick.

3. Line the bottom of an 8" round cake pan with parchment paper and spray the sides with a nonstick cooking spray. Transfer the cake batter into the pan and smooth the surface with a spatula. Bake for about 20 minutes, until set. Remove the cake from the pan and allow to cool completely (at least 40 minutes) on a wire cooling rack.
4. While the cake cools, clean out the processor. Add all the frosting ingredients to the processor and blend until smooth. Frost the top and sides of the cooled cake with a spatula. Slice and serve. Store in the fridge.