



Grain-Free Vegan Chocolate Crazy Cake (Wacky Cake)

Gluten-Free, Grain-Free, Nut-Free, Egg-Free, Dairy-Free, Vegan, Paleo

Prep Time: 10 Minutes

Cook Time: 30-40 Minutes

Total Time: 40-50 Minutes

Cake Ingredients

- 3 cups [Otto's Naturals - Cassava Flour](#), very well sifted before measuring (360 g)
- 2 cups granulated maple sugar (or coconut sugar)
- 1 teaspoon salt
- 2 Tablespoons [Otto's Naturals Grain-Free Baking Powder](#)**
- $\frac{3}{4}$ cup unsweetened cocoa powder (sub carob for AIP)
- $\frac{3}{4}$ cup avocado oil
- 2 teaspoons vanilla extract
- 2 cups cold water (plus 5-6 Tablespoons more if subbing coconut sugar)

****Note:** If you don't have baking powder on hand, you can also use 2 tsp. baking soda in the dry ingredients. Create one more well in the dries and add 2 Tbsp. apple cider vinegar to the well.

Cake Instructions

1. Preheat oven to 350°F. Prepare muffin pans with liners.
2. Combine cassava flour, sugar, salt, baking powder, and cocoa together into a large bowl. Mix.
3. Make two wells. Pour avocado oil into one well and vanilla extract into the second well.
4. Pour cold water over all and stir well with a fork.
5. Pour into a 9x13-inch baking pan or two 8" round pans. We have not found it necessary to grease the pan.
6. Bake for 30 to 40 minutes, or until knife inserted comes out clean.
7. Cool completely. Frost with your favorite icing. Our favorite is right below!

Frosting Ingredients

Grain-Free, Gluten-Free, Nut-Free, Egg-Free

- 1 cup organic, non-hydrogenated shortening
- ½ cup ghee or butter or vegan alternative
- ½ cup maple syrup
- 1-2 Tablespoons cocoa powder (or carob)

Frosting Instructions

1. Combine shortening, ghee, maple syrup and cocoa powder in a bowl and whip with a hand blender until light and fluffy.