# Chocolate Cake

SERVES 8 ✤ SWEETNESS: HIGH

**Chocolate Cake with fluffy Marshmallow Frosting (page 125) is a fabulous birthday treat for children and adults alike. To make a layer cake, simply double the recipe below and use two cake pans.**

2 cups blanched almond flour

¼ cup unsweetened cocoa powder

½ teaspoon sea salt

½ teaspoon baking soda

1 cup agave nectar

2 large eggs

1 tablespoon vanilla extract

Preheat the oven to 350°F. Grease a 9-inch cake pan with grapeseed oil and dust with almond flour.

In a large bowl, combine the almond flour, cocoa powder, salt, and baking soda. In a medium bowl, combine the agave nectar, eggs, and vanilla extract. Stir the wet ingredients into the almond flour mixture until thoroughly combined. Scoop the batter into the prepared cake pan.

Bake for 35 to 40 minutes, until a toothpick inserted into the center of the cake comes out clean. Let the cake cool in the pan for 1 hour, then serve.