Better Vegan Almond-Coconut Cake

Source: Better Vegan Category: Vegan Baked Goods
Prep Time: 20 min Cook Time: 25-30 min   Total Time: 45-50 min
Makes 1 loaf
Vegan I Gluten Free I Refined Sugar Free I Soy Free I Grain Free

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Recipe Link:

https://www.bettervegan recipes.com/vegan-almond-coconut-honey-cake

Ingredients:

1/2 cup unsweetened shredded coconut
1/2 cup chopped walnuts, lightly toasted
3 Tbsp. Egg Replacer powder
12 Tbsp. very hot water
2 Tbsp. coconut oil, melted
1/3 cup maple syrup
1 tsp. pure vanilla extract
1 1/2 cup almond flour
1/3 cup coconut flour
1/2 tsp. ground cinnamon
1 tsp. baking soda
1 tsp. baking powder
Pinch pink Himalayan salt

Instructions:

1. Prepare the ingredients.

2. Preheat the oven to 350 degrees F. Lightly grease an 8-inch cake pan or loaf pan with coconut oil.

3. In a large bowl, combine Egg Replacer and hot water and whisk very well together. Add oil, maple syrup and vanilla and mix well.

4. In a medium bowl, mix together almond flour, coconut flour, cinnamon, baking soda, baking powder, salt and shredded coconut.

5. Combine the liquid ingredients with the dry ones and mix thoroughly to combine. You can do it by hand or use a stand mixer, like I do. Add walnuts and mix to combine. Batter will be very thick.

6. Transfer batter to cake pan or loaf pan, evenly distribute it and smooth out the top. Bake for 25 to 30 minutes, until golden brown. Let cool before serving. You can store the cake in the fridge, loosely covered, for up to 5 days.

Notes:

For best results use stand mixer like Kitchenaid. Since the batter is pretty thick, it is sometimes hard to mix it well together by hand.

Equipment needed:

Stand mixer

Non-stick loaf pan

Serving suggestion:

Serve at room temperature with a scoop of *Better Vegan Vanilla Ice Cream*.