

Chocolate Bundt Cake (Coconut Flour)

Tools

1- 8 inch bundt pan
or cake pan

1/3 cup coconut flour
2 tablespoons cocoa powder
1/4 tsp salt
1/2 tsp baking soda
1/2 cup coconut oil (melted)
4 eggs
1/2 cup allulose
1 tsp vanilla extract

1. Preheat oven to 325F. Grease your bundt pan.
2. Mix coconut flour, cocoa, allulose and baking powder in a bowl.
3. Add in eggs, oil and vanilla extract and mix well.
4. Pour batter into your cake pan and tap on counter to set.
5. Bake for 30-35 minutes or until toothpick comes out clean.
6. Allow to cool completely before flipping onto a plate. Enjoy!

Makes 1- 8 inch cake

