

From the
kitchen of

J.T. Ellison



Cake Ingredients

- ✓ Coconut oil, for the pan
- ✓ 3 avocados
- ✓ 7 tablespoons almond butter
- ✓ ½ cup cacao powder, plus more to dust
- ✓ 1 ½ cups plus 3 tablespoons maple syrup
- ✓ 1 ½ cups almond meal
- ✓ 3 tablespoons chia seeds

Ganache Directions

- ✓ ½ cup coconut oil
- ✓ ¼ cup raw cacao powder
- ✓ ¼ cup maple syrup

Gluten-Free Chocolate Ganache Cake

I was absolutely desperate for chocolate cake for my birthday, but my GF world doesn't allow for my favorite Betty Crocker chocolate on chocolate. I stumbled across this recipe from Deliciously Ella, and decided I had to try it. And holy cow, people, it delivers. An absolute flavor explosion, it's so sinfully rich, it didn't even need the icing.

It doesn't matter that it's gluten-free and made of avocados (ergo: good for you!), this dessert will win over everyone.

Cake Directions

- Preheat the oven to 350°F (convection 325°F).
- Oil an 8-inch cake pan with coconut oil. If your pan isn't silicone, line it with parchment paper.
- Scoop the avocado flesh out of the skins and into a food processor. Add all the other ingredients and blend until smooth.
- Scrape the batter into the prepared pan and level the top.
- Bake for 30 minutes or until a knife inserted into the center comes out clean.
- Leave to cool and bind together for at least 20 minutes before turning out of the pan.

Ganache Directions

- Warm the coconut oil in a small saucepan just until it melts.
- Stir in all the other ingredients until you have a smooth, glossy glaze.
- Use it to frost the top of the cooled cake, then leave to set.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.*

