

Clean chocolate cake (raw cacao)

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Looking for raw chocolate cake recipes? We love this raw cacao recipe from Sally O'Neill.

What remains is a nutritionally-dense, and delicious, raw powder.

Ingredients

- ½ cup melted [coconut oil](#)
- ½ cup raw [cacao](#) powder
- ½ cup rice malt syrup
- 9 free-range eggs
- ¼ cup coconut sugar
- 1 tsp baking soda
- ½ cup [coconut flour](#)
- 1 tsp natural vanilla extract

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- ½ tsp Himalayan sea salt

Frosting

- 1 avocado
- 2 tbsp granulated stevia or rice malt syrup
- 4 tbsp raw cacao powder

Garnish (optional)

- ¼ cup coconut flakes
- ¼ cup smashed fresh raspberries
- 2 tsp dried red fruits or red [tea](#) blend
- 1 tbsp crushed nuts

Method

Preheat oven to 160°C. Whisk together coconut oil, raw cacao powder and rice malt syrup, and allow to cool. Using a hand-held mixer, beat eggs in a mixing bowl until light and fluffy (approximately two minutes). Add cooled chocolate mix and beat again until combined. In a large bowl add dry ingredients, mix well, then add wet ingredients. Mix together and pour into a lined 20cm cake tin.

Bake for one hour, or until a skewer removes cleanly. Meanwhile, blend together frosting ingredients until smooth. Top the cake, then garnish as desired.

Recipe and image from [Sally O'Neill](#)

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