



Choko Coco Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200g of whole wheat Rice Flour
- 70g of coconut flour
- 1 tablespoon of potato flour
- 5 tsp of cane sugar (I think it's enough i don't like sweet cakes)
- Pinch of salt
- Ginger spice
- Nutmeg spice
- Cinnamon
- 250g of water
- 150g of dark chocolate (50%-70% cocoa)
- 90g of olive oil
- 1 tablespoon of cider vinegar

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- Blackberry jam
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Instructions

Blend the chocolate in a small pot.

Then, in a large bowl mix whole wheat Rice Flour, coconut flour, one tablespoon of potato flour, 5 tsps of cane sugar, salt, ginger spice, Nutmeg spice, cinnamon.

Add cold water, melted chocolate and the oil.

Mix thoroughly and finally add half a sachet of cream of tartar .

Cook for 20' at 180°C

Serve with a teaspoon of blackberry jam (see picture).