



Black Cherry Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Base cake

- 100g of whole wheat
- 30g of coconut flour
- 1 tsp of potato starch
- 4 tsp of sugar
- 1 tsp salt
- ginger spice
- nutmeg
- cinnamon
- 120g of water
- 45g olive oil
- 1/2 apple cider vinegar
- 1/2 tsp cream of tartar

Filling

- 1/2 jar of black cherry jam
- 10g of agar agar
- 1 glass of water

Instructions

Heat the oven at 180°C, mix all the ingredients in a small pan, so put in the oven.

Mix water, jam and agar agar in a small pan on low heat and mix until you have a dense cream.

Now speard the cream on the cake.

Leave the cake in a cold place or in the fridge for an hour.