

CHOCOLATE CAKE

Prep Time: 20 Minutes

Makes: 1 Cake

THE INGREDIENTS:

2 CUPS Water, cold	2 TSP Water, warm
2 CUPS Raisins	1 TSP Baking Soda
1 CUP Coconut Sugar	1 TSP Salt
1/3 CUP Coconut Oil	2 CUPS Whole Wheat Flour
2 TSP Cinnamon	1 TSP Baking Powder
1/2 TSP Ground Cloves	Powdered Sugar (<i>for serving</i>)
1/2 TSP Nutmeg	

COOKING STEPS:

1. Preheat oven to 325°F. Line a 9 inch baking pan with foil, leaving an overhang.
2. In a medium saucepan over medium-high heat, combine water, raisins, coconut sugar, coconut oil and spices. Bring to a boil and stir constantly for 3 minutes. Remove from the heat and let cool 10 minutes in a large bowl.
3. In a small bowl mix the baking soda and salt in warm water and stir until dissolved.
4. In a medium bowl mix flour and baking powder.
5. When raisin mixture has cooled, add the baking soda and salt mixture and stir well.
6. Add the flour mixture and stir until a stiff dough has formed and raisins are well-distributed. Spoon dough into the prepared pan, and bake for 55 minutes.
7. Move cake from oven to a cooling rack and let cool 5 minutes, then use overhanging foil to remove cake from the pan and allow to cool completely.
8. Top off with a touch of powdered sugar and enjoy!

