

# **Chocolate Cake with Chocolate Ganache and Chocolate Dipped Strawberries**

## **( All Paleo)**

### **Shopping List**

- 8oz organic strawberries
- 1/2 cup coconut flour
- 1/2 cup cacao powder
- 1/2 tsp baking soda
- 1/2 tsp sea salt
- 8 large, organic eggs (7 full eggs, 1 egg yolk)
- 1/2 cup + 1.5 to 2 tbsp coconut oil, melted
- 1/2 cup raw honey
- 10oz Enjoy Life (dairy, nut, soy, and gluten free) chocolate chips

### **Paleo Chocolate Cake:**

Preheat the oven to 350\* F. Mix together the coconut flour, cacao powder, sea salt, and baking soda in a medium to large mixing bowl. Using a hand mixer, blend in 7 large eggs and 1 egg white, the melted coconut oil, and honey. Mix together thoroughly. Allow the batter to sit for 3-5 minutes as the coconut flour absorbs some of the liquid. The batter will still seem very runny, but this is normal.

Grease two 6" round cake pans with coconut oil. Divide the cake batter evenly between the two cake pans, and bake for 25-30 minutes. Check the cake by inserting a toothpick into the center. When the toothpick comes out clean the cake is done.

### **Paleo Chocolate Dipped Strawberries:**

The top of the cake is pretty small as it's only 6" in circumference. I was able to position 5 strawberries on the top of the cake, you might could add more if you prefer.

Using a double boiler (I place a smaller sauce pan into a slightly larger saucepan filled halfway with water), melt about 3-4 oz of the [Paleo friendly chocolate chips](#). (Do not worry if you have extra melted as you will add more to melt to this same pan shortly.)

Wash and dry the strawberries you plan to use. Dip them into the melted chocolate and lay on a parchment paper lined plate. When you've finished dipping the strawberries you can place them into the refrigerator so that the chocolate hardens faster.

### **Paleo Chocolate Ganache Frosting:**

Using the same sauce pan with the melted chocolate, add the remainder of your [Paleo friendly chocolate chips](#) to the pan and return it to the double boiler set up to melt the chocolate. Add in 1.5 to 2 tbsp of coconut oil and stir thoroughly to melt the coconut oil and blend it into the chocolate to create your "ganache".

If the bottom cake is uneven at its top then you can slice off the uneven section using a knife so that the top cake sits evenly. Spoon the ganache onto the top of the cake that will be your bottom layer so that there's ganache between the two cake layers. Next, carefully stack the second 6" round cakes on top of the other. Proceed to spoon the ganache generously over the top of the (2 tiered) cake, allowing it to drizzle down the side of the cake.

You can attempt to coat the side of the cake, however the ganache is very runny and doesn't really fully harden so it may turn in to a big mess around the bottom of the cake. If that doesn't faze you then feel free to do that!

Immediately add the chocolate dipped strawberries to the top of the cake to allow them be secured a little bit as the ganache hardens up some.