

Vanilla Cake with Chocolate Ganache (Paleo)

Shopping List:

For the cake: *This makes ONE 9-inch cake so if you want layers like I have you'll need to multiply this times the number of layers you want!*

- 1 1/2 cup blanched almond flour
- 1/4 cup coconut flour
- 2 tbsp. honey
- 3 eggs
- 1/4 cup coconut oil, melted
- 3 tbsp. unsweetened almond milk
- 2 tsp. vanilla extract
- 1 tsp. baking soda
- pinch of salt
- cinnamon - optional

For the ganache: *I doubled this recipe for the four layer cake and had extra ganache to serve with each piece of cake.*

- 4 OZ unsweetened baking chocolate or [Enjoy Life chocolate chips](#)
- 4 tbsp. coconut oil
- 4 tbsp. maple syrup, optional, I didn't use.
- 1/2 cup almond butter
- 1/4 cup almond or coconut milk - optional, *only if needed for consistency*. I didn't need any.

For the topping (optional):

- raspberries
- blueberries
- blackberries
- mint leaves

Directions:

Cake instructions: Preheat the oven to 350* F. Spray the 9" round cake pan(s) with coconut oil spray.

Add the dry ingredients together and mix using a [hand mixer](#). Add in the wet ingredients and blend until thoroughly combined. The consistency will be sort of thick, not runny. Spread the batter evenly into the [cake pan](#) and bake for 20 minutes. Check using a toothpick between 18-20 minutes to see if the toothpick comes out clean. Allow the cake to cool completely, 15-20 minutes.

I made two double batches at a time for my four layers, instead of four individual batches. Be careful with your math!

Ganache instructions: Melt [the chocolate](#) and coconut oil over a double broiler, stirring as it melts to combine. Remove from heat once the chocolate is fully melted. Slowly stir in maple syrup if using it, and allow the mixture to cool down. Transfer the mixture to a mixing bowl and add in the almond butter using a whisk or [hand mixer](#) to combine. If needed, you can add in the almond or coconut milk. Mine didn't need any.

Cake assembly: Place a piece of parchment paper down (if desired) over your cake dish and place the first cake layer on the parchment paper. Spread the ganache generously over the top of the cake, allowing it to drip over the sides. Stack the second cake layer on top and repeat the instructions, completing the final layer with a heavy spread of the ganache and drip the ganache down the sides of the cake.

You can top the cake with anything you desire. I used fresh berries and mint leaves for decoration. You can also top with fresh flowers, sprinkles, etc.