Chocolate-Nut-Coconut-Cake

Ingredients

- ❏ 250 g   ground almonds, ground hazelnuts, shredded coconut, or a mix
- ❏ 250 g   flour
- ❏ 150 g   sugar
- ❏ 1 pkg   baking powder
- ❏ 1 pkg   vanilla sugar
- ❏ 1 pinch   cinnamon
- ❏ 1 pinch   salt
- ❏ 3 Tbs   cocoa powder
- ❏ 50 ml   plant-based margarine
- ❏ 150 ml   soya milk
- ❏ 150 ml   coffee or espresso
- ❏ 1   carrot, finely grated (optional)

Method

- ❏ Combine all of the dry ingredients in a large bowl and mix well.
- ❏ Slowly add the soya milk and coffee/espresso/juice and mix until just combined. If you add a finely grated carrot the cake will be even more moist.
- ❏ Preheat the oven to 180° Celsius.
- ❏ Pour the mixture into a baking pan that has been oiled or covered with parchment or baking paper.
- ❏ Bake for about 60 minutes.

http://www.chefkoch.de/rezepte/961841201767787/Veganer-Schoko-Nuss-Kokos-Kuchen.html