

# Fudgy Chocolate Cakes

Gluten Free  
Grain Free

## Ingredients:

- 2 Eggs
- ½ Tsp Baking Soda
- ¼ Cup Milk (Full Fat Dairy, Cashew, or Coconut Milk Work Best)
- 1/3 Cup Coconut Oil (Grass fed Butter or Ghee also work)
- 1 Cup Raw Cacao (cocoa works as well)
- ½ Cup Coconut Palm Sugar (or ¼ Cup Raw Honey)

## Directions:

1. Preheat oven to 350 degrees.
2. Assemble all of the ingredients in a blender or food processor. Always start with the liquid ingredients on the bottom and the dry ingredients on top.
3. Blend until smooth, scraping the sides as needed.
4. Grease or line an 8X8 pan or 2, 6 inch spring form pans.
5. Pour the batter into the pan(s), you can top with chocolate chips or coconut.
6. Bake for 15-20 minutes or until you can insert a toothpick and it comes out clean.
7. Allow to cool completely.