



# RASPBERRY & CHOCOLATE *Cake*



## *Ingredients*

- 220g x Gluten Free Flour (I use Brown Rice Flour)
- 1 x 270g of Pure Coconut Milk
- 70g x raw organic Honey (you can use rapdura sugar)
- 40g x Cacao
- 120g real butter melted
- 3 x eggs
- 1 x tspn Bicarb Soda
- 1 x tspn apple cider vinegar
- 110g x organic frozen raspberries
- 110g x Dark choc pieces (chopped and small) or chips

## *Method*

- Place all ingredients (EXCEPT raspberries and Choc pieces) in a bowl, thermomix and combine until smooth
- Stir in Raspberries and Choc pieces
- Place into lined and greased cake tin or 12 muffin tins
- Bake for 40mins

## *Notes*

Can be made Gluten Free or Not  
Substitute Raspberry for berry of choice  
Ice the top if you feel like it

adapted from Small Simple Steps