

Food Babe's Pound Cake with Chocolate Icing



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	1 hr	1 hr, 15 mins	10

<https://foodbabe.com/decadent-pound-cake-with-chocolate-frosting>

Cake Ingredients:

- 3 tablespoons ground flaxseed
- 2 ¼ cups whole wheat pastry flour
- 2 teaspoons baking powder (Aluminum free)
- ¾ teaspoon sea salt
- 1 ⅓ cups coconut oil
- ¾ cup coconut sugar
- ¼ cup maple syrup - grade B
- 2 teaspoons vanilla extract
- 1 cup almond milk (nut allergy: use coconut milk)
- 9 tablespoons filtered water, warm

Frosting Ingredients:

- 3 tablespoons coconut oil
- 4 ounces good quality dark chocolate, chopped
- 1 cup powdered sugar

Instructions:

1. Preheat oven to 350° F and thoroughly grease a loaf pan.
2. Combine flaxseed and 9 tablespoons of water, mix well in a large bowl, and set aside for 5 minutes.
3. Combine flour, baking powder, and salt in another bowl.
4. In the bowl with flaxseed, add sugar, other wet ingredients and mix well.
5. Slowly incorporate flour mixture (about a half a cup at a time) into liquid mixture.
6. Pour batter into the greased loaf pan.
7. Bake for 60 minutes, it will be done when a toothpick comes out clean.
8. Remove from oven and let cool at least 45 minutes (this is important).
9. While cake is cooling, melt chocolate and coconut oil on top of the stove using a double boiler.
10. Once chocolate has melted, remove from heat and add powdered sugar. Whisk mixture well, adding a few tablespoons of water at a time to thin out the icing to desired consistency.
11. Recipe makes a generous amount of icing, enjoy it all and don't forget to lick the bowl clean!

Notes:

- Please buy all organic ingredients if possible