

# LOVE THY CARROT

*real food made with love*

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## MINI DARK CHOCOLATE CAKE

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### INGREDIENTS

2/3 cup almond milk  
1 1/2 tsp vinegar  
1/2 cup pure maple syrup  
1/4 cup vegetable or melted coconut oil, (I used coconut oil)  
2 tsp pure vanilla extract  
1/3 cup cocoa powder  
1 cup of gluten free flour (I used [Bob's Red Mill](#))  
1 tsp instant espresso (optional)  
1/2 tsp salt  
3/4 tsp baking powder

### DIRECTIONS

1. Preheat oven to 350 F.
2. Grease 4 round baking ramekins.
3. Mix together the milk, vinegar, maple syrup, oil and vanilla extract, set aside for 10 minutes.
4. Stir together the remaining ingredients in a separate bowl until well mixed.
5. Pour wet into dry, stir just until evenly mixed, and transfer to the greased ramekins.
6. Bake 20 to 25 minutes on the middle rack, or until cake is done.
7. Let cool before removing. Remove by running a knife around the edges and gently turn over and remove cakes.

### COOKS NOTES

Make sure the almond milk; maple syrup and coconut oil are at room temperature.

You can prepare ahead of time and then bake just before serving for a warm dessert. Just remember to wait at least 10 minutes before removing from ramekins.