



## VEGAN CHOCOLATE CAKE WITH WHIPPED COCONUT CREAM

By Dr. Cindy Tanzar  
(Maintenance/Special Occasions)

Indulge in this rich and fudgy Vegan Chocolate Cake with Whipped Coconut Cream by Dr. Cindy Tanzar, perfect for maintenance or special occasions. Made with almond flour, natural sweeteners, and a hint of vanilla, this moist, chocolatey cake is completely vegan-friendly and topped with a luscious, creamy whipped coconut cream. Quick to bake and naturally wholesome, it's a decadent yet guilt-free dessert that satisfies your sweet tooth while keeping your healthy lifestyle on track—perfect for sharing or enjoying a slice all to yourself.

Makes 8 servings.



### INGREDIENTS

1-1/2 cups fine almond flour  
1/4 cup + 2 Tbsp cocoa powder  
1/3 cup Swerve granular  
2-1/4 tsp. baking powder



1/2 tsp. Pink Himalayan salt  
1/3 cup unsweetened almond or coconut milk  
3 Eggs or Bob's Red Mill Egg Replacer (see below)\* (Available at Kroger/Amazon)  
1-1/2 tsp. pure vanilla extract

#### Vegan Egg Replacer Instructions

\*1 Tbsp Egg Replacer + 2 Tbsp water = 1 egg

This recipe needs 3 Tbsp Egg Replacer + 6 Tbsp water to equal 3 eggs

#### Whipped Cream Topping:

Refrigerate 1 can of Thai Kitchen (in Asian food aisle), Trader Joe's or Native Forest Coconut Cream (some stores/health food stores) for 2 hours or more. These brands whip better due to purity and quality OR 1 cup heavy cream.

## **DIRECTIONS**

If using coconut cream, scoop hardened cream on top into a medium mixing bowl without the liquid. Add sweetener of choice: 1-2 Tbsp Swerve Confectioners, liquid stevia or flavored liquid stevia, to taste. Beat cream until peaks form.

Preheat oven to 350°F. Grease an 8-inch cake pan and line with parchment paper. In a large mixing bowl, add almond flour, cocoa powder, Swerve granular, baking powder and salt and mix together.

Add almond milk, egg replacer (or eggs) and vanilla and mix all ingredients together well with a hand mixer. Spread into the prepared pan. Can use some parchment paper to smooth the top, if needed.

Bake only for 14-16 minutes or until center is set. This is a fudgy cake, so you don't want to overbake it. Let cake set 15-20 minutes then gently remove and cool on a wire rack. Top with whipped cream when serving.