CHOCOLATE CAKE

Ingredients
¾ cup butter or virgin coconut oil
1 cup sifted coconut flour
½ cup coconut cream/milk or whole milk
1 cup cocoa powder
12 eggs
2¼ cups sugar
1 teaspoon salt
1 teaspoon vanilla
1 teaspoon baking powder
Marshmallow frosting

Method
Melt butter in a saucepan over medium heat. Mix in cocoa powder. Remove from heat and set aside. In a bowl mix together eggs, coconut milk, sugar, salt and vanilla. Stir in cocoa mixture. Combine coconut flour with baking powder and whisk into batter until there are no lumps. Pour batter into greased 11x7x2 inch or 9x9x2 inch pan. Bake at 175 Degree C (350F) for 35-40 minutes or until knife inserted into centre comes out clean. Cool. Fill layers and cover top and sides of cake with marshmallow frosting or the frosting of your choice.