Chocolate Sweet Potato Cake

AFFORDABLE WHOLEFOODS – RECIPE OF THE WEEK

Ok, so it may sound a little strange, but really it works. This one was devoured in the tea room in a few short hours.

Preparation time: 10 minutes   **Cooking time:** 45 minutes

Ingredients:

1 & 1/2 cups organic stoneground wholegrain self raising flour

1/2 cup organic cocoa powder (with extra for dusting)

1/2 teaspoon baking powder

500g sweet potato, peeled and grated

4 large free range eggs

3/4 cup maple syrup (extra to serve)

3/4 cup olive oil

2 teaspoon vanilla extract or essence

Method:

1. Preheat your oven to 180'C and prepare a round cake tin greasing and lining with baking paper.
2. Combine the flour, cocoa powder, baking powder and grated sweet potato in a large bowl.
3. Whisk the eggs with the maple syrup, olive oil and vanilla, then add to the dry ingredients and mix well.
4. Transfer to the cake tine and smooth the top.
5. Bake for 40-45 minutes or until firm to touch. Cool in the tin for 5 minutes then turn out onto a wire rack to tray to cool.
6. Dust the cake with cocoa powder and drizzle with extra maple syrup to serve.

Dairy Free | Refined Sugar Free

If you like this cake recipe you may also like to try our Pumpkin and Cinnamon Cake with Coconut Ganache