

# Orange & Almond Cake with Coconut Ganache



This week we are sharing another recipe from the gorgeous Sarah Follent of Baked Livingness. Sarah shares with the AW blog regularly and has recently published her own E Recipe Book. Here she shares with us one of her delicious gluten and dairy free cake recipes with a coconut ganache topping.

## **Ingredients:**

### **Base:**

8 Medjool dates pitted

3 tablespoons of Organic coconut oil

1/4 cup pumpkin seeds

1/4 cup sunflower seeds

2 tablespoons tahini

1/4 cup of carob powder

1/2 cup of buckwheat puffs or activated buckwheat kernels

Pinch of Himalayan salt

### **Cake:**

3 eggs

zest and juice of one orange

1/3 cup coconut oil

1/3 cup coconut cream (or milk)

1 teaspoon bi carb soda

1 vanilla bean

1/8 cup of coconut sugar

1/2 cup desiccated coconut

1/2 cup almond meal

### **Ganache:**

270 ml can of coconut cream (place in the freezer the night before)

1/8 cup of coconut sugar

1/2 cup desiccated coconut

### **Method:**

#### **Base:**

1. In a food processor blend all the ingredients (except the buckwheat puffs) together until the seeds are fine.
2. Gently mix in the buckwheat puffs and press into a lined cake tin until evenly spread.
3. Bake in the oven for 10 minutes at 160°c then allow to cool.

#### **Cake:**

1. Use a kitchen aid or food processor to blend the coconut oil, coconut cream, eggs, orange, vanilla and bi-carb until the mixture is light.
2. Add the remaining ingredients and blend further until well combined.
3. Gently pour the mixture on top of the prepared base.
4. Cover with foil and bake in the oven at 180° degrees for an hour. (At 45 minutes remove the foil).
5. Allow to cool.

### **Ganache:**

1. Scrape the coconut cream from the tin (leave the liquid) into a kitchen aid and mix on medium speed.
2. Slowly add in the coconut sugar and mix until the cream becomes fluffy. Be careful not to over mix.
3. Scrape out the cream into a bowl and gently fold in the desiccated coconut.
4. Put the mixture into the refrigerator to set.
5. Once set, gently spread over the cake. Enjoy!

*From Sarah: This one always tastes better when served the next day.*

**Gluten Free | Dairy Free | Refined Sugar Free**

See more recipes from Sarah

Activated Seed & Zucchini Bread

Fig, Pear & Goji Berry Cake

Macadamia & Green Apple Smoothie