



## Chocolate Cake

¾ cup butter or coconut oil  
1 cup cocoa powder  
12 eggs  
½ cup coconut milk or whole milk  
2 ¼ cups sugar  
1 tsp. salt  
1 tsp. vanilla  
1 cup sifted coconut flour  
1 tsp. baking powder

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 not lumps. Pour batter into a greased 11x7x2-inch or 9x9x2-inch pan. Bake at 350 degrees F (175 C) for 35-40 minutes or until knife inserted into center comes out clean. Cool. Fill layers and cover top and sides of cake with the frosting of your choice. *Compliments of Dr. Bruce Fife, N.D.*

***South Pacific Trading Company***  
***Life is short. Drink it in.***



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