

Choc Chip Cookie Cake

Ingredients:

- 1/3 cup coconut oil
- 1/3 cup coconut sugar
- 1/3 cup maple syrup (any liquid sweetener would work)
- 1 egg
- 1 cup + 1 tbsp chickpea flour (any flour would work)
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup dark chocolate chips

Method:

1. Preheat the oven to 175 deg and prepare your cake tin by lining the base of a spring-form tin with baking paper and greasing the side with coconut oil.
2. In an electric mixer, combine coconut oil, coconut sugar, and maple syrup. Using an electric mixer cream together until smooth. Add the egg and continue to beat until combined and smooth.
3. Add flour, baking powder, and salt to the bowl and fold in well with a rubber cake spatula.
4. Transfer the batter to your prepared cake tin and scatter chocolate chips on top.
5. Bake in the oven for 20 minutes.
6. Allow the cake to cool before removing from the spring-form tin and slice to serve.

I love this cake so much. It is the perfect dessert or snack. If you can't decide between a cake or cookie this is absolutely perfect. If there is one recipe I recommend you try, it's this one!