

Pecan Layer Cake with Mexican Hot Chocolate Ganache

1/3 cup coconut oil, melted (or 1/3 cup butter, melted)
2 cups pecans, unsalted
1 tsp. baking soda
1/2 tsp ground cinnamon
1/2 tsp. ground Himalayan pink salt
2 large eggs
1/2 cup maple syrup
1 tablespoon vanilla extract
1 cup Mexican Hot Chocolate Ganache (recipe below)

1. Preheat the oven to 350 degrees. Line 2 6-inch cakes pans or 1 8-inch cake pan with parchment paper rounds, then grease the sides of the pan with coconut oil or spray.
2. In a food processor, pulse the pecans until they reach the consistency of nut flour. Be careful not to pulse too much, or it will turn into nut butter. Transfer to a bowl and stir together with the baking soda, cinnamon and salt.
3. In a large bowl, combine the melted coconut oil or butter, eggs, maple syrup and vanilla. A little at a time, add the dry ingredients to the wet, stirring until a batter forms. It will be thick, not runny.
4. Divide the batter evenly between the prepared pans and bake for about 30 minutes, until a toothpick inserted into the center comes out clean. Invert the cakes onto racks and cool completely.
5. Place one layer on a cake plate or platter and top with half the ganache, smoothing it evenly over the entire surface. Add the second cake layer, top with the remaining ganache and smooth. For the 8-inch cake layer use the whole recipe of ganache. Refrigerate until ready to serve.

Mexican Hot Chocolate Ganache makes 1 cup

4 ounces unsweetened baking chocolate, roughly chopped
1/2 cup coconut oil or butter
1/4 cup maple syrup
1/4 c. milk, almond milk or full fat coconut milk
1/8 tsp. cayenne pepper
1 tsp. ground cinnamon

1. In a small heavy saucepan over medium heat, melt the chocolate and coconut oil/butter, stirring constantly. Remove from the heat. Slowly add the maple syrup and stir well. Cool completely.
2. With an electric mixer, beat the cooled chocolate mixture till a frosting forms. Add the milk and spices and fold in gently with a spatula.
3. Spread over cakes/cake.

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