

## Gluten Free Vegan Mexican Chocolate Cake

### Prep time:

10 minutes

### Cooking time:

35 minutes

### Yields:

8 servings

### Ingredients:

1 1/2 cups all-purpose gluten-free flour  
1 tablespoon ground flax seed  
1 cup coconut sugar  
1/2 cup unsweetened cocoa powder  
2 teaspoons cinnamon  
1 teaspoon baking soda  
1/4 teaspoon cayenne pepper or chili powder  
1/4 teaspoon salt  
1 tablespoon balsamic vinegar  
1 tablespoon vanilla extract  
1 cup cold water  
1/4 cup maple syrup  
2 tablespoons unsweetened cocoa powder

### Directions:

1. Preheat oven to 350°F
2. In a large mixing bowl, whisk together first seven ingredients (flour through salt). Make a small well in the mixture. Pour in the vinegar and the vanilla extract. Pour cold water over everything and mix together.
3. Pour batter into an 9-inch round cake pan. Bake for 30 or 35 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool for 10 minutes in the pan, then carefully pry out and finish cooling on a wire rack.
4. While cake is baking, whisk together maple syrup and cocoa powder. When cake is completely cooled, drizzle over cake.