

Loma Linda Chocolate Prune Cake

Ingredients

- 3/4 cup pitted prunes
- 1/4 cup boiling water
- 2/3 cup coconut oil, melted
- 1 cup coconut sugar
- 2 tablespoon cocoa powder
- 2 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon vanilla
- 2 tablespoons ground flaxseed mixed with 6 tablespoons water
- 1 cup almond milk
- 2 1/2 cup gluten-free flour
- 2 1/2 teaspoon baking soda
- 2 teaspoon baking powder

Directions

- Soak prunes in boiling water 30 minutes. Drain and set aside.
- Combine oil, sugar, cocoa, cinnamon, salt and vanilla in bowl. Add flax/water mixture and beat well 2 minutes. Combine soaked prunes and almond milk in blender or food processor and chop finely. Add to oil mixture with flour, baking soda and baking powder. Beat well.
- Turn into well-greased 13x9-inch baking pan or 2 (8-inch) round layer-cake pans. Bake at 350 degrees 30 minutes, or until wood pick inserted near center comes out clean.