GERMAN CHOCOLATE PROTEIN COFFEE CAKE

Recipe by Ronda (@buttermybrisket)
and featured on MariGoldBars.com

INGREDIENTS:

- ½ cup (sifted) coconut flour
- ¾ cup low carb sweetener of choice: coconut sugar for paleo, or lakanto for low carb option. (I like to mix half coconut sugar and fill the remaining with lakanto)
- ½ cup (softened) grass-fed butter
- ½ cup (chilled) brewed organic coffee or decaf coffee (if you can't have coffee, use ½ cup water instead)
- 1 scoop MariGold Protein Coffee (your choice of flavor)
- 2 scoops MariGold Rich Chocolate Malt Whey Protein
- 3 eggs
- 6 tbsp unsweetened coconut milk or almond milk
- 1 tsp organic gluten free vanilla extract. (optional)
- 1 tsp baking soda

DIRECTIONS:

1. Preheat oven to 375 to 400 F (depending on oven) and grease or oil 8.5 x 4.5 x 2.5in (use either a glass cake pan or a cupcake pan).

2. Place all the wet ingredients in one bowl. Using a hand mixer, whip until combined.

3. Combine all the dry ingredients (except the coconut flour) in a separate bowl and mix using a whisk until thoroughly combined. Add this mixture to the wet ingredients.

4. Once all ingredients are incorporated add the coconut flour slowly, bit-by-bit. TIP: If the mixture seems too runny you can add a bit more flour in slowly, a tablespoon at a time. If it's too dense/thick adjust with water/milk or coffee.

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5. Bake for 15 to 20 min. Do not overcook. It's done when you poke a toothpick through and it's dry.

6. Add low carb chocolate chips to the top for decoration or go even further by adding some cheesecake "fluff" in the middle!

Check out the link below for an incredible Cheesecake Fluff recipe:

marigoldbars.com/cheesecake-fluff-with-chocolate-whey