Grain-free Chocolate Celebration Cake

Adapted from a recipe by Tania Hubbard at
www.glutenfreegrainfree.com.au

1. **Preheat** oven to 180°C (350°F).

2. **Line** the cake tins with the baking paper.

3. In the small bowl, **combine**

   ½ cup **chia seeds**
   1½ cups **filtered water**

4. **Soak** for 15 minutes, stirring frequently.

5. **Whisk** into the chia seed jelly

   8 **medium eggs**
   ½ cup **extra virgin olive oil**
   ½ cup **amaretto, rum, or water**
   2 tsp **vanilla extract or powder**

6. In the large bowl, **whisk** together to remove any lumps

   2 cups **almond or pepita meal**
   2 cups **coconut or rapadura sugar**
   1 cup **cacao or Dutch cocoa**
   2 tsp **bicarb/baking soda**
   large pinch **salt**

7. **Whisk** the wet into the dry ingredients.

8. **Pour** half the mixture into each tin and **bake** for 35 to 40 minutes until they bounce back when lightly pressed.

9. Let the cakes **cool** in their tins for 5 to 10 minutes before removing and cooling thoroughly on the cooling rack.

10. **Sandwich** the layers together with a fruit spread and **decorate** as desired.