

Beet Coconut Chocolate Cake with Chocolate Icing (Gluten-Free, Nut-Free, Soy-Free)

This recipe is from the Levana Cooks newsletter. Levana Kirschenbaum is the author of the great cookbook, Levana Cooks Dairy-Free!

Beet coconut chocolate cake with chocolate icing

2 cups potato starch (year-round: flour, all purpose, whole pastry or spelt)
1 tablespoon baking powder
1/2 teaspoon sea salt
1 cup cocoa powder

3 eggs
1 1/4 cups sugar
1 cup vegetable oil
1 tablespoon vanilla
1 cup pomegranate or cranberry juice
2 cups unsweetened grated coconut, packed (settle for sweetened)
3 cups grated beets, packed

Preheat the oven to 350 degrees.

Mix the first set of ingredients in a bowl and set aside.

In a food processor, beat the eggs and sugar until light and fluffy. Add the oil and vanilla and mix to combine. Add the juice alternately with the reserved dry mixture, beginning and ending with the dry ingredients, pulsing only 2-3 times, until combined. Add the coconut and beets, and pulse just 2-3 times to combine.

Pour the mixture into a greased tube pan and bake about one hour, or until a knife inserted in the center comes out clean. Invert the cake and let it cool. Serve as is or with chocolate icing.

Chocolate icing:

1 cup semisweet chocolate chips, best quality [pick wisely for soy-free and nut-free]
2 tablespoons oil
2 tablespoons pomegranate or cranberry juice

Melt the ingredients on a very low flame, or in the microwave for 1 minute. Whisk until smooth. Spread on the cake and let the icing form up before serving.