

Chocolate Cake

Ingredients

½ cup cocoa powder
½ cup brown sugar packed
1 (15oz) can pumpkin puree
1 cup maple syrup
2 tsp vanilla extract
½ tsp salt
8 oz unsweetened dairy-free chocolate
½ cup apple sauce



Directions

1. Preheat oven to 375 degrees, prep your springform pan with parchment paper.
2. Place cocoa powder, brown sugar, pumpkin puree, maple syrup, vanilla and salt in a large bowl. Set aside.
3. Melt the unsweetened baking chocolate.
4. Combine the melted baking chocolate with the apple sauce and add to the cocoa powder mixture.
5. Mix well until combined.
6. Pour the batter into the prepared pan.
7. Bake for about 60 minutes.
8. Allow to cool then remove the sides of the springform pan and allow to cool completely overnight to firm.