



ALMOND CHOCOLATE CHIP CAKES

Ingredients:

- 1/4 cup whole wheat pastry flour
- 4 teaspoons unsweetened cocoa
- 1/2 teaspoon baking powder
- pinch fine sea salt
- 1/4 cup pure maple syrup
- 2 tablespoons almond butter
- 1 tablespoon coconut or almond milk
- 1/2 tablespoon applesauce
- 1/2 teaspoon apple cider vinegar
- 1/2 teaspoon bourbon vanilla
- 1-2 tablespoons mini vegan chocolate chips

Directions:

Preheat an oven to 350 degrees and spray your silicone mold or muffin pan with nonstick spray.

Add the dry ingredients in a small bowl or large coffee mug until well combined. Stir in the chocolate chips. In a separate small bowl or cup, combine the wet ingredients and stir until well combined. Combine the wet with the dry and stir until just combined. If using the 6 heart silicone [mold](#) from Michaels, divide the batter among 5 of the hearts. It won't seem like there is much, but they rise considerably. Bake for 15-18 minutes. Mine were done at 17 minutes in the silicone mold, but it could be closer to 15 minutes in a dark muffin pan. They are done when a toothpick comes out with just a few dry crumbs. Let them cool for 15 minutes before flipping the silicone mold over gently and sliding them out. Cool completely on a wire rack.