

Black Magic Mini Cakes



Serving: 4



Cooking Time: 1 hour



INGREDIENTS

1/2 cup rice flour
1/2 cup brown sugar
1/4 cup cocoa powder
1 teaspoon baking powder
2 tablespoons virgin coconut oil
3,5 ounces pumpkin purée
1/4 cup coffee
1/4 cup finely chopped walnuts

PREPARATION

1. Preheat oven to 350°F/180°C and grease the 4 mini cake molds with coconut oil.
2. In a large bowl, combine the rice flour, sugar, cocoa powder and baking powder.
3. Stir in the coconut oil, pumpkin and coffee and mix until well incorporated.
4. Add the chopped walnuts, saving some for the topping.
5. Fill in 2/3 of the cake molds with batter and bake for 25 minutes.
6. Cool before unmolding.
7. Sprinkle remaining walnuts on top.

★ Level: Easy