Paleo Chocolate Sheet Cake with Chocolate Coconut Cream Frosting

**Ingredients:**

* 3 cups blanched almond flour
* 1/4 cup coconut flour
* 2 teaspoons baking soda
* 1/2 teaspoon sea salt
* 1/2 cup coconut sugar
* 3/4 cup raw cocoa powder
* 4 large pasture raised eggs, room temperature
* 1/4 honey
* 1/2 cup melted coconut oil
* 1 cup full fat canned coconut cream
* 1 tablespoon vanilla extract
* 1 teaspoon apple cider vinegar

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**Directions:**

1. Preheat oven to 350 degrees, position your rack in the middle of the oven. Grease a 9x13 cake pan with coconut oil and line the bottom with parchment paper, set aside.
2. In a large mixing bowl, whisk together the almond flour, coconut flour, baking soda, sea salt, coconut sugar and cocoa powder.
3. In another medium sized bowl whisk together the eggs, honey, coconut oil, coconut cream, vanilla extract and apple cider vinegar.
4. Add wet ingredients to the dry. Fold until well incorporated.
5. Pour batter into prepared pan and bake 25-30 minutes or until a toothpick comes out clean. Let cool for 10 minutes in the pan on a cooling rack before transferring cake to continue cooling on the cooling rack.
6. Once completely cool top with chocolate coconut cream frosting.