



# Chocolate Cake with Ganache Drizzle

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We are obsessed with chocolate cake and this recipe is excellent and chocolatey and, dare we say... Suzie-Q-esq?.

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## Chocolate Cake with Ganache Drizzle

### Ingredients

3 Gluten Free Flour (King Arthur)	1 Cup
Dark Cocoa Powder	½ Cup
Baking Soda	½ t
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Cinnamon	1 t
Cayenne Pepper	¼ t or a pinch
Salt	½ t.
Brown Sugar	¼ Cup
Whole Earth Baking Blend Stevia/Sugar	¼ Cup
Eggs	2 Large (room temp)
Organic Pumpkin Puree	1 Cup
Olive Oil	½ Cup
Oat Milk	½ Cup
Vanilla Extract	1 t

Dark Choc Chips (60%) ½ Cup

### **Directions**

Pre-heat Oven to 375 F

Set eggs out to warm up to room temp while preparing batter.

Lightly grease a 9" round cake pan, set aside.

Using a whisk, combine the dry ingredients until well incorporated.

In a separate glass or metal bowl, using a blender, whip together the sugars and the eggs until lightly fluffy-ish.

Blend in the pumpkin and the Oat Milk.

With the blender going on medium slowly drizzle in the olive oil.

Blend in the vanilla extract and in one third amounts, with the blender on low, blend in the dry ingredients.

Lastly, hand and mix in the chocolate chips.

Pour the batter into the greased pan and cook for 30-35 minutes or until the cake has puffed up and top crust has cracked a bit.

Serves: 6 -8

Serve with Oat Whipped Cream and/or Moo-Less Chocolate Ganache Drizzle (see below)

### **Moo-Less Chocolate Ganache Drizzle Recipe**

#### **Ingredients:**

Dark Chocolate or Bittersweet Choc Chips 8 oz

Ripple Creamer 1 Cup

Dash of sea salt

**Directions:**

In a microwave or stove top, heat the Ripple branded creamer until just simmering.

Add the chocolate chips and stir in a clockwise direction until well incorporated, add salt and set aside to cool.

Refrigerate to store.

To use, heat up gently (on low) in a saucepan.

Yield approx. 2/3 cup

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