

Chocolate Hazelnut Cake

Cake Ingredients:

- 3 cups raw hazelnuts
- Dash sea salt
- 1 ½ cups pitted Medjool dates (about 22 dates)
- 2/3 cup organic cocoa or raw chocolate powder
- 1 teaspoon vanilla extract, optional
- 2 tablespoons agave nectar
- 2 cups Fudge Frosting
- Fresh raspberries, to garnish (optional)



Directions:

Place the hazelnuts and salt in a food processor fitted with the S-blade and process until finely ground. Add the dates and process until the mixture begins to stick together. Add the cocoa powder and vanilla extract, if using, and process to combine. Add the agave nectar and process briefly.

Transfer to a serving plate and form into an 8-inch round cake. Spread the top and sides of the cake with Fudge Frosting. Chill in the refrigerator for at least 2 hours before serving. Serve each slice of cake with fresh raspberries, if desired. Covered with plastic wrap, Chocolate Hazelnut Cake will keep for five days in the refrigerator.

Fudge Frosting Ingredients:

- ½ cup date paste (see note)
- ¼ cup honey or other sweeteners
- 1 tsp vanilla extract
- 2 avocado, mashed (1 cup)
- ¾ cup raw cocoa powder
- 2 tsp coconut oil, warmed

Directions:

Place the dates, honey, and vanilla extract in a food processor and process until smooth. Add the avocado and cocoa powder and process until creamy. You may need to stop and scrape down the sides of the bowl with a spatula a few times. Add the coconut oil and process until smooth. Use the frosting immediately, since it will be more difficult to spread once it has chilled. Chill a frosted cake for at least 2 hours, to set the frosting.

Note: To make date paste, place 1/3 cup of water and 1 cup pitted dates in a food processor and process until smooth. Yield: 1 cup. Stored in a sealed container in the refrigerator, date paste will keep for 2 weeks.

