

# CHOCOLATE COCONUT CAKE

50  
Mins



## INGREDIENTS

- 1 Packet Ideal Protein Chocolate Drink Mix
- 1 Ideal Protein Chocolate Coconut Bar
- ½ Egg
- ½ cup Finely Grated Zucchini
- ¼ tsp. Baking Powder
- 1/8 tsp. Baking Soda
- 2 tsp. Grapeseed Oil
- 3 tbsp. Walden Farms Maple Syrup

## PREPARATION

1. Take a medium bowl, add the Ideal Protein Chocolate drink mix, ¼ tsp. baking powder, 1/8 tsp. baking soda and mix well.
2. In a separate bowl, beat ½ of a whole egg, add 2 tsp. grapeseed oil, 2 tbsp. Walden Farms Maple Syrup, and ½ cup of finely grated zucchini.
3. Mix well and squeeze excess water out before adding to bowl.
4. Next, add wet ingredients to the dry ingredients in bowl and combine until you have a nice smooth batter.
5. Preheat oven to 350°F and line a small baking dish with parchment paper or spray with nonstick spray.
6. Bake for 20 minutes then remove from oven and let cool before icing.
7. For Icing: Finely chop the Chocolate Coconut Bar into small pieces and defrost in the microwave for 30 seconds. Then, add 1-2 tbsp. of Walden Farms Maple Syrup and stir. Repeat defrosting for an additional thirty seconds and again stir until smooth and glossy. When the cake has fully cooled off, spread icing evenly over the cake. Serve and enjoy!

