



Paleo Banana Chocolate Chip Bundt Cake

This tasty, flavorful cake is totally free of grains, so you can definitely have an extra slice (or three!) The recipe includes directions for making one large or 6 mini bundts, either way, it's delicious. PS: the cocoa-coconut sugar dusting is definitely a good idea. Paleo-friendly. Recipe and Photo created by Meg van der Kruik of [This Mess Is Ours](#).

Yield: 1 large bundt cake or 6 mini bundt cakes

Ingredients

- Coconut oil spray for greasing pan
- 6 large eggs
- ¾ cup coconut sugar
- 2 tablespoons coconut cream
- 1 very ripe banana, mashed
- 1 tablespoon lemon juice
- 2 tablespoons vanilla bean paste or vanilla extract
- 8 tablespoons grass-fed butter, melted and cooled
- 1 (14-ounce) bag plus ¼ cup (4½ cups total) [Pamela's Almond Flour](#)
- 2 teaspoons [Pamela's Baking Powder](#)
- 1 teaspoon baking soda
- ¼ teaspoon coarse kosher salt
- 1¼ cups paleo-friendly chocolate chips
- Optional topping:
 - ½ cup coconut sugar
 - ¼ cup cacao powder

Directions

Preheat the oven to 350°F and adjust the rack to the middle position. Generously spray/grease a bundt pan with coconut oil spray. Set aside.

Place the eggs and the coconut sugar in the bowl of a stand mixer and mix on medium-high for 4-5 minutes, until fluffy and golden in color.

Meanwhile, in a small bowl combine the coconut cream, banana, lemon juice, and vanilla bean paste. Set aside. Lower the speed of the mixer to medium and very slowly drizzle in the cooled butter. Once the butter is incorporated slowly add the remaining wet ingredients.

In a separate mixing bowl combine Pamela's Almond Flour, baking powder, baking soda, and salt. Whisk to combine. Pour the wet ingredients over the dry and mix until just combined. Fold in the chocolate chips.

Transfer the batter to the prepared pan and bake in the preheated oven for 20-25 minutes for mini bundt cakes (45-50 minutes for a large bundt cake) until golden brown and a cake tester

inserted in the cake comes out clean. Cool for 10 minutes, then invert onto a serving platter to cool the rest of the way. Serve warm or at room temperature.

If making the optional powdered cacao topping:

Combine the coconut sugar and the cacao powder in the bowl of a food processor fitted with the “S” blade. Process until the coconut sugar is the same powdery consistency as the cacao powder. Transfer the cacao mixture to the empty sugar shaker, sifter, sieve or fine strainer. Shake over the cake to create a fine layer on the top.