



Paleo Vanilla Cake with Vanilla Coconut Cream Topping

This cake will delight all who join you in this celebration.

Yield: one 8-inch square or 9-inch round cake with 1½ cups topping

Ingredients

FOR THE CAKE

- ¾ cup (85 g) [Pamela's Coconut Flour](#)
- 1½ teaspoons cream of tartar
- ½ teaspoon baking soda
- 9 eggs, large, at room temperature
- ⅓ cup oil
- ½ cup maple syrup or honey
- 1 tablespoon vanilla

FOR THE TOPPING

- 1 (19 oz) can coconut cream
- 1 teaspoon vanilla
- 1 to 2 tablespoons maple syrup

Directions

TO MAKE THE CAKE: Preheat oven to 350° with rack in middle. Line bottom of 8-inch square or 9-inch round cake pan with parchment paper, then spray pan with nonstick cooking spray; set aside. In a small bowl, whisk together Coconut Flour, cream of tartar, and baking soda. In the bowl of an electric stand mixer with paddle attachment, beat eggs thoroughly, then add oil, maple syrup, and vanilla, and mix to combine. Add flour mixture to egg mixture, and beat until just incorporated. Pour batter into cake pan and bake for 30 to 40 minutes until firm to the touch and toothpick inserted near center comes out clean. Put cake pan on wire rack until fully cooled before removing cake from pan. TO MAKE THE TOPPING: Refrigerate can of coconut cream, turned upside down, overnight. Once very cold, flip can over, open with a can opener, and carefully pour off liquid for another use. Remove cold coconut cream from can and put in a medium bowl. Add vanilla and 1 tablespoon maple syrup. With an electric hand mixer on low speed, beat to just combine ingredients. Taste cream for sweetness; if not sweet enough, add 1 more tablespoon maple syrup and beat again, until cream reaches a soft whipped consistency but does not hold a peak. Use immediately, or store topping in refrigerator until ready to use; it holds very well overnight. It is important to keep topping cold so it will hold its shape and keep from separating. NOTE: If you can't find coconut cream, you can substitute full-fat coconut milk, which will make a softer whipped cream. Use one 13.5 ounce can of full-fat coconut milk, decrease vanilla to ¾ teaspoon, and add maple syrup to taste.