



Retro-Style Chocolate Sheet Cake (Gluten-Free)

Makes: 12 servings

Prep Time: 25 minutes Bake Time: 30 minutes

Total Time: 55 minutes

Ingredients

- 1/2 cup melted coconut oil
- 1/2 cup whole milk
- 1/2 – 3/4 cup maple syrup
- 2 eggs, at room temperature
- 2 tsp vanilla extract
- 2 cups almond flour
- 1 cup cocoa powder
- 1 tsp baking soda
- 1 tsp kosher salt
- 3/4 cup brewed coffee
- 1/2 cup semi-sweet mini chocolate chips (optional)

Chocolate Icing:

- 1 stick (1/2 cup) salted butter, at room temperature
- 2-3 cups powdered sugar
- 1/2 cup cocoa powder
- 2 tsp vanilla extract
- 1/4 cup warmed milk, plus more for thinning

Instructions

Preheat oven to 350° F. Line a 9×13 inch baking dish with parchment paper.

In a large bowl, beat together the coconut oil, milk, maple syrup, eggs, and vanilla. Add the almond flour, cocoa powder, baking soda, and salt. Mix until just combined, then slowly beat in the coffee until combined. It will be thin. If using, stir in mini-chocolate chips.

Pour the batter into the prepared pan. Bake 30-35 minutes, until the top is just set and no longer wiggly in the center. Remove and let cool completely before frosting.

To make the frosting, add the butter, 2 cups powdered sugar, cocoa powder, vanilla, and 1/4 cup warm milk to the bowl of a stand mixer. Beat until smooth, adding additional warm milk until the frosting becomes thicker, but still drizzly. Taste, adding more sugar if needed. Spread the frosting over the cake. Let sit for one hour or so to set. Slice and enjoy!

This cake will keep well for 3-4 days at room temperature or in the fridge.

Recipe by Half Baked Harvest