

# COCONUT SPELT COFFEECAKE WITH CHOCOLATE CHUNKS

SERVES 8-12

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*1 ¾ cups whole spelt flour or whole wheat pastry flour (see reverse for GF)*  
*2 teaspoons aluminum-free baking powder*  
*1 teaspoon fine sea salt*  
*1 cup unsweetened shredded coconut*  
*½ cup (1 stick) unsalted butter, at room temperature (or Earth Balance)*  
*¾ cup pure grade A maple syrup or cane sugar*  
*2 large eggs, at room temperature*  
*2 teaspoons pure vanilla extract*  
*1 cup unsweetened coconut milk (I like Native Forest and Natural Value)*  
*6 ounces bittersweet chocolate bars, broken into ½-inch irregular pieces, divided (or you can buy chocolate pieces)*  
*½ cup unsweetened flaked coconut*  
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1. Preheat oven to 350 degrees. Generously grease a 9” springform pan\* and dust pan with flour, shaking out excess. You can also line the pan with parchment paper if you like.
2. In a medium bowl, combine flour, baking powder, and sea salt. Stir in shredded coconut and set aside.
3. Using an electric mixer beat butter and maple syrup in a large bowl until combined. It will be lumpy. Add eggs, one a time, beating well after each addition. Beat in vanilla.
4. Add flour mixture to butter mixture in 3 additions alternating with coconut milk in 2 additions, beating just until blended after each addition. Fold in half of the chocolate.
5. Spread batter evenly in prepared cake pan. Sprinkle remaining chocolate pieces over batter, and then sprinkle with flaked coconut.
6. Bake cake until golden and tester inserted comes out clean, tenting with sheet of foil if coconut atop cake is browning too quickly, 45-50 minutes.
7. Transfer cake to rack and cool 45 minutes before removing from pan.

\*You can use a regular 9-inch cake pan, but inverting the cake makes a bit of a mess with the coconut. Just a heads-up.

# GLUTEN-FREE COCONUT COFFEECAKE WITH CHOCOLATE CHUNKS

SERVES 8-12

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*½ cup sweet rice flour*  
*½ cup brown rice flour*  
*5 Tablespoons potato starch*  
*¼ cup sorghum flour*  
*3 Tablespoons tapioca flour*  
*1 teaspoon xanthan gum*  
*2 teaspoons aluminum-free baking powder*  
*1 teaspoon fine sea salt*  
*1 cup unsweetened shredded coconut*  
*½ cup (1 stick) unsalted butter, at room temperature (or Earth Balance)*  
*¾ cup pure grade A maple syrup or cane sugar*  
*2 large eggs, at room temperature*  
*2 teaspoons pure vanilla extract*  
*1 cup unsweetened coconut milk (I like Native Forest and Natural Value)*  
*6 ounces bittersweet chocolate bars, broken into ½-inch irregular pieces, divided (or you can buy chocolate pieces)*  
*½ cup unsweetened flaked coconut*

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8. Preheat oven to 350 degrees. Generously butter a 9” springform pan\* and dust pan with flour, shaking out excess.
9. In a medium bowl, combine flours, xanthan gum, baking powder, and sea salt. Stir in shredded coconut and set aside.
10. Using an electric mixer beat butter and maple syrup in a large bowl until combined. It will be lumpy. Add eggs, one a time, beating well after each addition. Beat in vanilla.
11. Add flour mixture to butter mixture in 3 additions alternating with coconut milk in 2 additions, beating just until blended after each addition. Fold in half of the chocolate.
12. Spread batter evenly in prepared cake pan. Sprinkle remaining chocolate pieces over batter, and then sprinkle with flaked coconut.
13. Bake cake until golden and tester inserted comes out clean, tenting with sheet of foil if coconut atop cake is browning too quickly, 45-50 minutes.
14. Transfer cake to rack and cool 45 minutes before removing from pan.

\*You can use a regular 9-inch cake pan, but inverting the cake makes a bit of a mess with the coconut. Just a heads-up.