

Audrey's Chocolate Bliss Cake

Yield: 12-16 servings

This gluten-free, dairy-free cake is rich in flavor, minerals and nutrients to bring your body, mind and spirit to a space of total chocolate bliss.

Crust ingredients

- 1.5 cups walnuts
- 1.5 cups hazelnuts
- 1/8 teaspoon salt
- 16 large pitted medjool dates, chopped
- 1/3 cup cacao powder
- 1/3 cup carob powder (raw is best)
- 1 teaspoon vanilla powder or seeds from vanilla pod
- 1-2 tablespoons water

Filling ingredients

- ½ cup date paste
- ¼ cup maple syrup
- ¼ cup agave syrup
- 1 teaspoon vanilla powder or vanilla seeds from pod
- 1.5 cups mashed avocado (approximately 3 avocados)
- ¼ cup carob powder
- ½ cup cacao powder
- ½ cup water

1. To make the crust, grind the walnuts, hazelnuts and salt in food processor until finely ground. Add the dates, powders and one tablespoon of water and process. Stop to feel crust. If it's still crumbly, add the second tablespoon of water. You want the crust to stick together well.
2. To make the date paste, soak ½ cup chopped dates in water for 2-3 hours. Blend in food processor with a little of the soak water until it becomes a paste.
3. To make your chocolate filling, add date paste, syrups and vanilla and process. Then add powders and process again, scraping down the sides to make sure everything is evenly combined. Add your avocado and water last and process until all is combined evenly and your mixture is smooth and silky. I recommend reserving some of the water in case you don't need the full ½ cup.
4. Press your crust in bottom of a spring form pan. The smaller the pan, the thicker the crust and vice versa. When evenly pressed, add your filling on top and spread evenly over crust. Chill in refrigerator for 1-2 hours and enjoy!