

Cinnamon Chocolate Swirl Cake

Source: Adapted from: http://fithappyfree.com/cinnamon-chocolate-swirl-cake/?utm_campaign=yummly&utm_medium=yummly&utm_source=yummly

Ingredients:

- 3 eggs
- ½ cup grass-fed butter sub coconut oil for dairy-free option, melted
- 1 tsp vanilla
- 3/8 cup honey
- 1 ½ cups almond flour
- ¼ cup sweet potato flour
- ¼ cup tapioca flour
- ½ tsp baking soda
- ½ tsp cinnamon
- ¼ tsp salt

For the Chocolate Swirl:

- 2 Tbsp grass-fed butter melted
- 2 Tbsp honey
- ¼ cup cacao powder

Directions:

1. Preheat an oven to 350 degrees F.
2. In a small mixing bowl, whip the eggs. Add the honey, butter and vanilla and whisk until thoroughly mixed.
3. In a larger bowl, add the flours, cinnamon, baking soda and salt and mix well.
4. Pour the wet ingredients into the dry, and mix well.
5. Pour the mixture into a greased 8x8 baking pan.
6. Mix the chocolate swirl ingredients in a bowl until everything is blended.
7. Pour the chocolate swirl over the batter, and use a butter knife to swirl the chocolate throughout the batter.
8. Bake in the oven for 30 minutes.
9. Remove from oven and let cool completely before slicing (I stuck mine in the fridge to expedite this process).
10. Slice and enjoy!