

## Marble Cake

### INGREDIENTS:

Add to food processor:

- 2 cups cooked white beans, room temperature, so they don't cook the eggs (soak dry white beans overnight. In the morning, rinse them well, and cook them.)
- 6 eggs
- $\frac{3}{4}$  tsp [vanilla liquid stevia](#) or chocolate raspberry liquid stevia (do not measure over the batter, just in case it spills out)
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup honey

Puree well.

Then add:

- $\frac{1}{4}$  cup coconut oil, liquefied
- $\frac{1}{2}$  cup cocoa powder
- $\frac{1}{2}$  tsp sea salt
- 1 tsp baking soda
- $1\frac{1}{2}$  tsp baking powder ([Grain-free Baking Powder Recipe](#), below)

Puree well.

### Corn-free (grain-free) Baking Powder:

1 part baking soda

2 parts cream of tartar

2 parts starch

<http://www.thespunkycoconut.com/2010/01/how-to-make-your-own-grain-free-corn.html>

### PREPARATION:

Divide into two square (greased & floured) dishes. Rinse the food processor and repeat the recipe, but substitute  $\frac{1}{3}$  cup coconut flour in place of the cocoa powder. Pour half of the [Vanilla Bean Cake](#) on top of each chocolate layer. Swirl the layers, and lift some of the chocolate layer up with a fork. Sprinkle with dairy-free chocolate chips. Bake the two cakes at 325 degrees for about 32 minutes.

### NOTES FROM THE COOK: