

Yellow Cake with Chocolate Frosting

Cake Ingredients

- **1 3/4 cups THM Baking Blend**
- **1/2 cup peanut flour**
- **1 cup THM Gentle Sweet**
- **1/4 cup THM Super Sweet**
- **3 1/2 tsp. baking powder**
- **1 tsp. mineral salt**
- **1 1/4 cup nut milk**
- **1/8 cup coconut oil (melted)**
- **1/2 cup butter ((1 Stick) softened)**
- **1 tbsp. vanilla extract**
- **3 large eggs**

Frosting Ingredients

- **1/3 cup heavy cream**
- **1 1/2 tsp Just Gelatin**
- **2 tbsp hot water**
- **6 tbsp unsalted butter (softened)**
- **1 1/3 cups THM Gentle Sweet (must be powdered)**
- **1 tsp pure stevia powder**
- **3/4 cup unsweetened cocoa powder**
- **1/2 cup cashew milk**
- **2 tsp vanilla extract**
- **1/4 tsp mineral salt**

Cake Instructions

1. **In a small bowl whisk together baking blend, peanut flour, sweeteners, baking powder, and salt.**
2. **Place softened butter into a stand mixer and mix on medium for 1-2 minutes.**
3. **Place dry ingredients into a stand mixer and combine with butter for 30 seconds.**

4. Add milk, oil, vanilla, and eggs and mix on medium-high for one minute.
5. Pour batter into two well-greased cake pans. To ensure that cakes will not stick you may wish to line the bottom of the pans with a parchment circle. Bake at 350. For 9-inch pans, it will take 20-25 minutes. For cupcakes start checking around 15 minutes.
6. Cool before frosting.

Frosting Instructions

1. Dissolve the gelatin in hot water.
2. Begin whipping the heavy cream with a whisk attachment on your mixer. While mixing slowly pour in the gelatin mixture. (It should still be warm enough to pour as a liquid but not extremely hot. If it is too cool it will gel up in your whipped cream instead of blending in.)
3. Beat to stiff peaks and set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment or with a high-powered hand mixer, beat the butter on medium speed until it is smooth, about 1 minute. (This step is incredibly important for a smooth frosting. I skipped it which is why my frosting is a bit lumpy.)
5. Add the sweeteners and cocoa powder to the bowl and beat until combined.
6. With the mixer running on low speed, slowly stream in the milk and vanilla extract then add the salt and continue beating until well combined, scraping down the sides as needed, about 2 minutes.
7. Increase the speed to high and beat the frosting for an additional 2 minutes. Add in the whipped cream mixture and mix until fully incorporated.
8. Use the frosting immediately or store it in an airtight container in the fridge. (If you refrigerate the frosting, you may want to re-blend it for a few seconds in the mixer before using it.)

To Assemble the layer cake

1. Place one layer of the cooled cake onto a serving plate.
2. Spread 1/3 of the frosting (about 1 cup) over the top of the layer.
3. Top with the second cooled cake layer.
4. Spread the remaining frosting over the top and around the sides of the cake. If you are using the frosting you just made it may be a little soft and want to run down the sides. To firm up the icing, put the icing on top of the cake and refrigerate it for about 10 minutes before spreading the icing down the sides. This will give you more control over the icing.
5. Serve immediately or put into the refrigerator for storage.