

# Gluten free soft cake with coconut kiwi mint and chocolate



**ZERO  
GRANO  
BAKERY**

- DIFFICULTY: Easy
- PREPARATION TIME: 10 min
- COOKING TIME: 40-45 min
- PORTIONS: 8 Portions

***Introduction:***

If you like kiwifruit, then this is the recipe for you!  
I love all summer fruit but i have a soft spot for kiwis, they are juicy and perfect for naturally sweetening baked desserts. With a sour and refreshing taste, kiwis are a fruit rich in vitamins, iron, fiber, potassium and have a very low caloric intake, compared to some fruits.

Today I leave you a recipe for a light cake, perfect for the summer.

I chose to combine coconut, kiwifruit, mint and chocolate, I don't deny that the taste did not convince me, instead it was a success!

Believe me you will love it too!

With each taste, you will encounter a mix of flavors that will leave a note of freshness, taste and softness in your mouth.

The ***Soft cake with coconut, kiwi, mint and chocolate*** is perfect for all those who want to start the day with taste and lightness. Also perfect for a mid-afternoon snack or as a cuddle with coffee after meals.

Ready to get your hands on it?

Here's what you'll need to make this **gluten-free, dairy-free** and **butter-free** fluffy cake.

[Ingredients:](#)

[What do you need:](#)

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Ingredients:

200g of Rice Flour

50 g of Coconut Flour

30 g of Coconut Sugar

60 ml of Rice Oil

50 g of Chocolate Drops

20 g of fresh Mint

2 Eggs

250 ml of cold water

Q.b Vanilla

1 Lemon peel

10 g of Cream of Tartar

1 tsp of Bicarbonate

4 Kiwi

What do you need:

Mold 20 cm

Bowl

Spatula

Whip

Knife

Chopping board

Baking paper

Tips:

- The soft cake with kiwi, mint and chocolate can be kept at room temperature for 4-5 days, under a glass bell.
- You can replace the coconut flour with almond flour, same weights.
- If you don't like the taste of mint, you can omit it.
- For this recipe I used the 20cm flower shaped silicone mold, if you don't have it, you can use a 20cm round springform mold.
- I don't recommend substituting eggs as the final consistency may be different.

**Method:**

Peel and cut the kiwis. Transfer them to a mixer and blend them together with the mint, until it forms a cream. Put the cream aside.

In a bowl, pour all the dry ingredients (flour, sugar and flavorings), add the kiwi cream, eggs and oil. Mix with a spatula until the eggs are completely incorporated. Pour the water slowly and with a whisk mix until all the water is incorporated. Add the chocolate chips, cream of tartar, baking soda and mix. Pour the mixture into a round, flower or square mold, lined with baking paper and bake (preheated oven) at 180 degrees for 40-45 minutes. After the time has elapsed, check the cake if it is cooked and then take it out of the oven. Let

cool and then sprinkle with rapé coconut.  
Serve your Gluten free soft cake!