Quinoa Chocolate Cake

Ingredients

2/3 cup quinoa
1 1/3 cup water
1/3 cup milk (I used almond milk)
4 large eggs
1 tsp. vanilla
¾ cup butter, melted and cooled
1 ½ cups sugar
1 cup cocoa powder
1 ½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt

Preheat over to 350 degrees F

1. Bring quinoa and water to boil in a pot. Cover and simmer for 10 minutes. (I think I will cook it a bit longer next time so it is mushier before it goes into food processor.) Turn off heat and leave the covered pot on the burner for another 10 minutes. Fluff with fork and allow to cool. Lightly grease two 8x8 pans (circle or square) and line the bottoms with parchment paper.

2. Combine milk, eggs, and vanilla in food processor. Add 2 cups (and only 2 cups) of the cooked quinoa and the butter and continue to blend the batter until smooth.

3. Mix together, sugar, cocoa, baking powder, baking soda, and salt in a medium bowl. Add the quinoa mixture from the food processor and mix well.

4. Divide evenly between the pans and bake on center oven rack for 40-45 minutes, or until a toothpick or knife inserted into the center comes out clean.

5. Remove cake from oven and cool completely.

If you wish to ice/glaze/frost – here is a simple recipe. Melt ¼ cup butter, 7 oz of good chocolate, a tablespoon of milk or cream. Spread over the cakes and place one on top of the other. Place in fridge to set. (I just leave it on the counter and it sets nicely.)

This cake can be kept in the fridge for up to a week or freezer for a month.