

Chocolate Quinoa Cake Great for Passover and year round  
Recipe by Paula Shoyer from her book, The Healthy Jewish  
Kitchen, 2017

$\frac{3}{4}$  c quinoa

1 and  $\frac{1}{2}$ c water

See directions below. You can make this a day ahead.

Cooking spray

2 T. potato starch

$\frac{1}{3}$  c orange juice (from 1 orange)

4 large eggs

2 tsp.pure vanilla extract(or other vanilla if for Passover)

$\frac{3}{4}$ c coconut oil(melt gently in microwave or on stovetop)

1 and  $\frac{1}{2}$  c sugar

1 c unsweetened cocoa

2 tsp baking powder

$\frac{1}{2}$  tsp salt

2 oz.bittersweet chocolate

Fresh raspberries for garnish(optional)

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Glaze (optional)

5 oz bittersweet chocolate

1 T. sunflower or safflower oil

1 tsp. Pure vanilla extract (or other vanilla for Passover)

Prep time:20 minutes

Bake time: 15 minutes to cook quinoa, 50 minutes to bake cake

Advance prep: May be made three days in advance or frozen.

Place the quinoa(rinsed) into a saucepan and bring it to a boil over medium heat. Reduce to low, cover the saucepan, and cook the quinoa for 15 minutes or until all liquid is absorbed. Set the pan aside. The quinoa may be made a day in advance.

Preheat the oven to 350 F. Use cooking spray to grease a 12 cup Bundt pan or other size pan you choose.

Sprinkle potato starch over the greased pan and then shake to remove excess starch.

Place the quinoa in the bowl of a food processor. Add the orange juice, eggs, vanilla, oil, sugar, cocoa, baking powder, and salt and process until very smooth.

Melt the chocolate over a double boiler or place in a medium microwave safe bowl, put in a microwave for 45 seconds, stirring then heating another 30 sec until it's melted. Add the chocolate to the quinoa batter and process until well mixed. Pour the batter into the prepared Bundt(or any other pan)and bake for 50 minutes for Bundt or until skewer or toothpick comes out clean. If using another pan, check after 30-40 minutes.

Let the cake cool for 10 minutes and then remove gently from the pan. Let it cool on a wire cooling rack.

To make the glaze, melt the chocolate in a large microwave-safe bowl or top of double boiler. Add the oil and vanilla and whisk well. Let the glaze sit for 5 minutes, then whisk it again. Use a silicone spatula to spread all over the cake.

