

Chocolate Quinoa Cake!

Ingredients

¾ C quinoa

1 ½ C water

Baking spray with flour (for gluten free, use cooking spray)

1/3 C fresh orange juice (one orange at room temperature)

4 large eggs

2 tsp. vanilla extract

¾ C coconut oil

1 ½ C sugar

1 C unsweetened cocoa

2 tsp. baking powder

½ tsp. salt

2 ounces bittersweet chocolate

Fresh raspberries, for garnish

GLAZE (optional)

5 ounces bittersweet chocolate

1 TBSP safflower or sunflower oil

1 tsp. vanilla extract

Directions

1. Rinse the quinoa, place into a small saucepan, add the water.
2. Bring to a boil, reduce heat to low, cover and cook for 15-20 minutes or until the water has been absorbed.
Set the pan aside.
The quinoa can be made a day ahead.
3. Preheat the oven to 350 degrees.
4. Spray the Bundt pan with the baking spray.
5. Place the cooked quinoa into the bowl of a food processor.
6. Add the orange juice, eggs, vanilla, coconut oil, sugar, cocoa, baking powder and salt.
7. Process until the mixture is very smooth.
8. Melt the chocolate in the microwave or a double boiler.
Add to the quinoa batter and process until well mixed.
9. Pour the batter into the prepared Bundt pan and bake for 50 minutes or until a cake tester or toothpick inserted into the cake comes out clean.
10. Let the cake cool for 10 minutes and then remove it gently from the pan.
Let it cool a bit.
11. To make the glaze, put the chocolate into a medium microwave-safe bowl, melt the chocolate in the microwave.
12. Add the oil and vanilla to the chocolate, whisk well.
Let the glaze sit for 5 minutes, and then whisk it again
13. Use a silicone spatula to spread the glaze all over the cake.
14. Serve with fresh raspberries for garnish.