

Quinoa Chocolate Cake

2/3 cup quinoa	1 ¼ cups sugar
1 1/3 cups water	1 cup unsweetened cocoa powder
1/3 cup milk	1 ½ tsp baking powder
4 eggs	½ tsp baking soda
1 tsp vanilla extract	2 Tbsp Ultra gel
¾ cup butter, melted and cooled	½ tsp salt

Bring the quinoa and water to a boil in a medium sauce pan. Cover, reduce to a simmer and cook for 10 minutes. Turn off the heat and leave the covered saucepan on the burner for another 10 minutes. Fluff with a fork and allow the quinoa to cool.

Preheat the oven to 350 F. Grease two 8 inch round or square cake pans with Vegelene. Line the bottoms of the pans with parchment paper.

Combine the milk, eggs, and vanilla in the Bosch Blender Attachment.

Add 2 cups of cooked quinoa and the butter and blend until smooth.

In the Bosch Bowl with the French Whips attached whisk together the sugar, cocoa, baking powder, baking soda, Ultra Gel, and salt.

Remove the French Whips from the Bosch Bowl and attach the batter/cookie whips. Add the contents of the blender to the dry ingredients and mix well.

Divide batter between the two pans and bake for 40 - 45 minutes.

Remove the cake from the oven and cool completely in the pan before serving.

Frost if you like.

Store in a sealed container in the refrigerator for up to 1 week or freeze for up to a month.

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