

Member Recipes

GLUTEN FREE CHOCOLATE CAKE

INGREDIENTS

- 2 cups cooked cooled Quinoa
- 1/3 cup almond milk (or normal milk)
- 4 eggs
- 3/4 cup melted butter
- 1 cup cocoa
- 1 cup castor sugar
- 1 1/2 Tbsp baking powder
- 1 tsp bicarb-soda
- 1/4 tsp salt

NOTE: A very moist cake that keeps 4 -5 days without drying out therefore a good one to make before you head out on the road.



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DIRECTIONS

1. In a food processor mix quinoa and milk till it forms a paste. Add eggs one at a time and process for a minute. Add melted butter gradually while processor is running.
 2. In another bowl place cocoa sugar baking powder bicarbonate soda and salt, stir to combine.
 3. Gradually pour wet quinoa mix into dry ingredients. Mix just to combine do not over mix.
 4. Pour into a greased 20 cm cake pan bake 170 deg for 60 min. Can use a spring base cake pan. Cooked when sides come away from sides of pan and has slight wobble. Allow to cool 5 min in tin.
 5. Cook Quinoa like rice ratio 1 cup quinoa 2 cups water.
 6. Bring to boil reduce heat to lowest cook covered 15 - 20 min or until liquid has been absorbed turn of stove leave 2-3 min. Fluff up with fork.
- Optional – Add icing and serve with fruit.

SERVES: 4

Courtesy of member Al