

Yield: 12-16 servings, depending on size

# Unforgettable Chocolate Quinoa Cake

Recipe adapted from and with thanks to [Mel's Kitchen Cafe](#), originally from [Quinoa 365](#)

## Ingredients

### Cake Ingredients:

2 cups cooked quinoa, loosely packed  
1/3 cup milk  
4 eggs  
1 teaspoon vanilla  
3/4 cup butter, melted and slightly cooled  
1 1/2 cups white sugar  
1 cup unsweetened cocoa powder  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon fine sea salt

### Frosting Ingredients:

2 cups heavy whipping cream  
1 cup semi-sweet or dark chocolate chips

## Instructions

Preheat the oven to 350 degrees. Grease two round cake pans (or a 9x13 pan) and then line the bottoms of the pans with parchment. (Do not skip the parchment if you want to be able to flip the cake out of the pan.)

Combine the milk, eggs and vanilla in the blender or food processor and pulse a few times to combine. Add the cooked quinoa and the butter and puree until completely smooth. Stop the machine as needed to scrape the sides and make sure everything is well mixed. This will be a thick and creamy consistency once the quinoa is pureed. (You should not see any little beads of quinoa in the pureed mixture.) Whisk together the dry ingredients in a mixing bowl and add the contents from the blender. Stir until well combined.

Divide the batter evenly between the two cake pans and bake on a center oven rack for 28-30 minutes, until a toothpick inserted comes out clean. Remove the cakes from the oven and let cool 10 minutes before inverting them onto a wire cooling rack. Peel off the parchment and let the cakes cool completely before frosting.

Place the chocolate chips in a medium size glass bowl. Heat the cream in a medium saucepan until it is gently simmering. Remove from the heat and pour over the chocolate. Let the mixture sit for 5 minutes or so and then whisk to combine until it is smooth and glossy. Refrigerate and let cool completely. (2-3 hours in the refrigerator or about an hour in the freezer.) When fully chilled, use a mixer to whip the chocolate cream into soft peaks.

Place one cake layer upside down on a plate. Scoop half the frosting onto that layer and gently spread it across almost to the edge. Place the other layer on top of the frosting and top with the remaining frosting. You can frost the sides if you like, I chose to leave mine simple. Chill 2-3 hours before serving to allow the frosting to set. Enjoy!

<http://barefeetinthekitchen.com/unforgettable-chocolate-quinoa-cake-recipe/>