



Quinoa Chocolate Cake

2/3 cup white or golden quinoa

1 1/3 cup water

1/3 cup milk

4 large eggs

1 tsp pure vanilla extract

3/4 cup butter, melted & cooled

3/4 cup honey or agave nectar

1 cup unsweetened cocoa powder

1 1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1. Bring the quinoa and water to a boil in a medium saucepan. 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.
2. Preheat oven to 350. Line 9"x13" cake pan with parchment paper.
3. Combine milk, eggs and vanilla and mix well. Add 2 cups of the quinoa, and butter, mixing until smooth.
4. Whisk together honey (or agave), cocoa, baking powder, baking soda and salt in medium bowl. Add quinoa mix and combine well.
5. Pour mixture into prepared pan and bake on the centre oven rack for 40-45 minutes or until knife inserted into centre comes out clean.
6. Remove cake from oven, cool completely before cutting and serving. Store in sealed container in the refrigerator for up to 1 week, or freeze for up to 1 month.