

Flourless Chocolate Cherry Quinoa Cake

Ingredients:

2/3 cup white or golden quinoa
2 cups water
1/3 cup milk
4 large eggs
1 tsp pure vanilla extract
3/4 cup butter, melted and cooled
1-1/2 cups white or cane sugar
1 cup unsweetened cocoa powder
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp sea salt
2 cups fresh cherries

Directions:

Bring 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.

Melt the butter and allow to cool.

Preheat oven to 350 F. Lightly grease two 8-inch round or square cake pans, or one spring form pan. Line the bottoms of the pans with baking paper paper.

Pit cherries by cutting each in half and removing the seed. Set aside.

Combine the milk, eggs and vanilla in a blender or food processor. Add 2 cups of cooked quinoa and the butter and continue to blend until smooth.

Combine sugar, cocoa, baking powder, baking soda and salt in a medium bowl. Add the contents of the blender and mix well.

If using two pans, divide the batter evenly between them. Bake on the centre rack for 20 minutes, then carefully top with cherry halves. Bake for another 20 to 35 minutes, or until a knife or toothpick inserted in the centre comes out clean. Cool completely in the pan before serving.

YUMMO ! Enjoy.....