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## Gluten-free Chocolate Walnut Quinoa Cake

### Ingredients

- 2 cups cooked quinoa
- 1/3 cup nut milk (or coconut milk)
- 4 large eggs
- 1 tsp liquid vanilla extract
- 3/4 cup extra virgin olive oil
- 3/4 cup pure maple syrup
- 1/2 cup coconut sugar
- 1 cup cacao powder or unsweetened cocoa powder
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp sea salt
- 2 tbsp mini chocolate chips
- 3/4 cup walnuts, chopped



### Directions

1. Preheat the oven to 180 degrees Celsius using the convection function. Lightly grease the bottom and sides of a 9" spring form pan or a 9" square pan.
2. Combine the milk, eggs and vanilla in a food processor. Add 2 cups of cooked quinoa, maple syrup and the olive oil and continue to blend until smooth.
3. Combine together in a medium bowl the coconut sugar, cacao powder, baking powder, baking soda and salt and mix well. Add this mixture to the food processor and mix just until blended. Fold in walnuts.
4. Pour the batter into the pan. Sprinkle with chocolate chips. Place on the middle rack in the oven.
5. Bake for 40 to 50 minutes or until a cake tester or a knife inserted in the middle comes out clean.
6. Cool completely before serving. Delicious served plain or with some vanilla ice cream.

### Notes

\*If cooking quinoa, 2/3 cup (160 mL) dry with 1 1/3 cup (330 mL) water yields approximately 2 cups (250 mL). Don't worry if it is off a smidgen.

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