

Chocolate Quinoa Cake with Whipped Chocolate Frosting

You'll need about 1/2 cup (maybe a bit more) dry quinoa for 2 cups cooked. Make sure to measure the quinoa for the cake recipe after it is cooked and cooled. Also, make sure to cook the quinoa in water not broth. [Recipe from: Mel's Kitchen Café]

INGREDIENTS

CAKE:

2 cups cooked and cooled quinoa (see note above)

1/3 cup milk

4 large eggs

1 teaspoon pure vanilla extract

3/4 cup butter, melted and cooled

1 1/2 cups granulated sugar

1 cup unsweetened cocoa powder

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

WHIPPED FROSTING:

2 1/4 cups heavy whipping cream

1 1/4 cups semisweet or bittersweet chocolate chips

*Note: I used regular chocolate buttercream frosting

DIRECTIONS

1. For the cake, preheat the oven to 350 degrees F. Lightly grease two 8-inch round cake pans. Line the bottoms of the pans with parchment paper.
2. Combine the milk, eggs and vanilla in a blender or food processor. Process just until combined. Add the cooked quinoa and the butter. Blend well until smooth.
3. In a large bowl, whisk together the sugar, cocoa, baking powder, baking soda and salt. Add the contents from the blender and mix with a wooden spoon or whisk until combined.
4. Divide the batter evenly between the two pans and bake on a rack in the middle position for 28-30 minutes or until a knife or toothpick inserted in the center comes out clean. Remove the cake from the oven and cool for 10 minutes. Invert the cakes onto cooling racks (remove the parchment paper stuck to the bottom of the cakes).
5. For the frosting, place the chocolate chips in a medium bowl. Heat the whipping cream in a saucepan until it gently simmers. Pour the hot cream over the chocolate chips and let the mixture sit for five minutes. Whisk to combine until it is glossy and smooth. Cover the bowl with plastic wrap and refrigerate until completely chilled and cold (2-3 hours). You can speed up this process by placing the bottom of the bowl in an ice water bath and stirring until cool. When fully chilled, use an electric mixer (stand mixer or handheld) to whip the mixture to soft peaks.
6. Place one cake layer upside down on a serving platter or plate. Top with a generous portion (about half) of the whipped frosting, spreading to within 1/2-inch of the edge of the cake (it will press to the edge when the top cake layer is put on).
7. Gently put the other cake layer upside down on top of the frosted layer. Spread the remaining frosting over the top of the cake. You could definitely frost the sides, too, but I like the more rustic look for this cake - frosting just the middle and top.
8. Chill the frosted cake in the refrigerator for at least 2 hours before serving to let the frosting set up a bit.