

Chickpea Chocolate Cake

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This tasty chocolate cake is a really simple way of making a deliciously soft cake without using flour. Chickpeas are pulsed to a powder with eggs and then the cake is raised with the help of gluten-free baking powder. If you're not cooking this for people with food intolerances, you can easily use normal baking powder.

Ingredients:

1 and 1/2 400g tins chickpeas, drained
250g plain chocolate
4 eggs
150g caster sugar
1/2 tsp. gluten free baking powder

Directions:

1. Preheat the oven to 180C and grease a baking tin before lining with parchment. Grease again
2. Chop the chocolate and place into a bowl. Melt in a low microwave or in a double boiler. Once smooth and completely melted, set to one side.
3. Meanwhile, pulse the chickpeas in a blender with the eggs until smooth. Add the sugar and the baking powder and pulse to blend.
4. Stir in the melted chocolate and once smooth, put into the prepared tin. Bake for 40 minutes then cool before removing from the tin.

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