



Chickpea Chocolate Cake



- 1½ cups dark chocolate
- 570 gram canned chickpeas drained
- 4 eggs
- ¾ cup white sugar
- ½ tsp baking powder

Pre-heat oven to 350 degrees. Grease a 9 by 9 inch cake pan. Melt the chocolate. In a food processor blend the chickpeas and eggs until smooth add the sugar and baking powder. Add the melted chocolate and blend until combined. Pour the batter into the prepared cake pan and bake for 40 minutes or until a knife comes out clean from the middle of the cake. Allow the cake to cool and serve.