



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Simple Chocolate Cake with Chickpea Flour

Spread the love with a Simple Chocolate Cake with Chickpea Flour this Valentine's Day! This decadent dessert satisfies chocolate cravings with a healthy twist. Chickpea Flour is stone ground from rich and hearty whole garbanzo beans.
Recipe by Hungry Girl por Vida.



INGREDIENTS

CAKE

- ½ cup chickpea flour
- 1 cup all-purpose flour
- ½ cup cocoa powder
- 1 tsp baking powder
- ¼ tsp salt, kosher
- 1 cup milk
- 1 tsp instant espresso powder
- 1 ¼ cups brown sugar
- 2 large eggs
- ⅔ cup canola oil
- 2 tsp vanilla extract

MOCHA ICING

- 1 cup powdered sugar
- 2 tbsps cocoa powder
- ½ tsp instant espresso powder
- 3-5 tbsps milk

INSTRUCTIONS

1. Preheat the oven to 350°F. Grease a 9x5 loaf pan, or other equivalent pan, well with butter or baking spray.
2. Toast the chickpea flour in a skillet for 2-3 minutes, stirring constantly, until the chickpea flour darkens by a shade or two and begins to smell toasty (to me it smells like popcorn when it's ready). Scrape into a wide bowl and allow to cool before proceeding.
3. In a mixing bowl, whisk the flour, chickpea flour, cocoa, baking powder, and salt together. In another bowl, whisk the milk, espresso, sugar, eggs, canola oil, and vanilla together to combine. Pour the milk mixture into the flour mixture and whisk until just combined. Spread into the baking pan and bake in the center of the oven for 45-55 minutes or until a toothpick inserted in the center comes out clean.
4. Find chickpea flour near the specialty flours in your grocery store or at an Indian market (labeled "besan" at Indian markets).

MOCHA ICING

1. Sift the confectioners sugar, cocoa, and espresso powder into a bowl. Whisk in the milk a few tablespoons at a time until you reach a consistency you like.

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