

Chocolate Brownie Quinoa Cake

2 cups cold cooked Isle of Man Quinoa (about one cup dry, rinse well before cooking)

3 medium sized eggs

Half a cup vegetable oil

Half a cup milk

2tsps vanilla extract

1 cup sugar

1 cup cocoa powder (sieved)

2tsps baking powder

Half a cup choc chips

Pre-heat oven to 180 C, line a rectangular cake tin (30cm x 20cm approx).

Blend quinoa, oil, eggs and milk (use a stick blender) to a smooth batter, add rest of ingredients and mix well, to a smooth consistency, pour into tin and bake for about 40 – 45 mins.

Delicious served warm with cream or ice cream.