

Chocolate Quinoa Gluten Free Cupcakes

Vichna Belsky

Ingredients

2 cups cooked quinoa (3/4 cup quinoa cooked with
1 1/2 cups water)
1/3 cup soy milk (or your preferred milk)
4 eggs
1 tspn vanilla
1/2 cup oil (or 3/4 cup melted butter, cooled)
3/4 cup white sugar (or up to 1 cup if you like it
super sweet)
1 cup cocoa
1/2 tspn baking soda
1 1/2 tspn baking powder
1/2 tspn salt



*Optional: white chocolate chips to mix in, crushed
pecans to mix in or sprinkle on top*

Method

1. Cook quinoa. (Put quinoa and water in pot. Bring to boil. Reduce heat and simmer 15 minutes. Let cool 5 minutes. Fluff with fork.) Let cool.
2. Put milk, eggs, and vanilla in a food processor or blender, and pulse once or twice to blend.
3. Add quinoa and oil to blender and pulse until smooth.
4. Combine remaining ingredients in a large bowl or mixer bowl.
5. Add wet ingredients to dry and mix well.
6. Add chocolate chips and/or nuts if desired. Stir in gently.
7. Bake at 350. 20 minutes for 18 cupcakes, 30 minutes for 2 round 9" cakes.



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